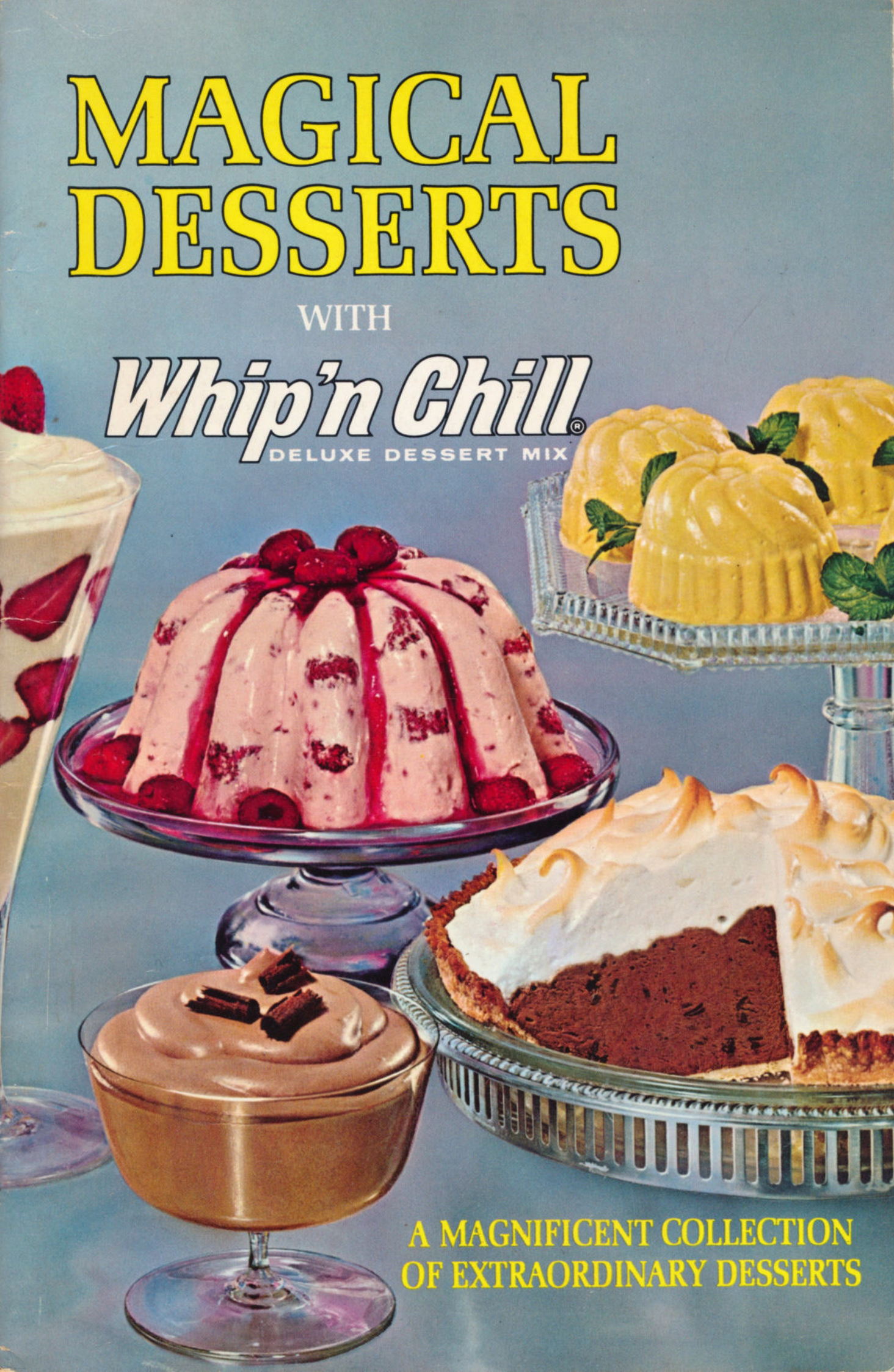
MAGICAL DESSERTS

WITH

Whip'n Chill®

DELUXE DESSERT MIX



A MAGNIFICENT COLLECTION
OF EXTRAORDINARY DESSERTS

TABLE OF CONTENTS

The makers of Jell-O Whip 'n Chill Deluxe Dessert Mix proudly present their showcase of Magical Desserts:

Helpful Hints 2
Magic In A Minute 3
Magical Spectaculars 13
Magical Pies 20
Frozen Magic 29
Magical Variations 38
Index 43

GF GENERAL FOODS KITCHENS

General Foods Corporation • 250 North Street • White Plains, New York

5012 GENERAL FOODS CORP., PTD. IN U. S. A. 1ST PTG. 1965

MAGICAL DESSERTS

There's magic in a package of Jell-O Whip 'n Chill Deluxe Dessert Mix. And with this collection of recipes we will show you how you can become a magician in your own kitchen.

You will learn that Whip 'n Chill is synonymous with versatility because its light creamy texture can be chilled plainly in dessert dishes, sherbet glasses, or pie shells. It can be layered in parfait glasses with fruit, nuts, or whipped cream. It can be frozen in fancy shapes or simply in a freezer tray. It can be turned into a frosting or filling to make a plain layer cake or angel food cake an extravagant delight.

The flavor of Whip 'n Chill can be enhanced when you add a sprinkling of spice, the texture changed with a handful of chopped candy or nuts, the smoothness enriched with sour cream or cream cheese.

For special occasions Whip 'n Chill transforms itself into feathery light soufflés, ladyfinger-lined charlottes, or elaborate frozen bombes to please particular gourmets.

It's all here plus much more, but we don't want to let all the rabbits out of the hat at once. You can do a little of that each time you try a new recipe. Begin now, turn the page, open a package of Whip 'n Chill, and suddenly you'll find a whole new world of magical desserts.

Pictured on the front cover: Vanilla Berry p. 6, Raspberry Supreme p. 8, Lemon Twist p. 35, Snow-Capped Chocolate Pie p. 22, and Heavenly Mocha Cream p. 5. Pictured on the back cover: Mocha Dream p. 39, Triple Citrus Creamy Whip p. 4, Citrus Duet and Berry Duet p. 9, Chocolate Swirl Pie p. 25, and Strawberry Supreme and Raspberry Supreme, frozen, p. 8.

HELPFUL HINTS

For greatest volume, always prepare dessert mix in a small, deep, narrow bowl so that the beaters will go into the mixture as far as possible.

Always use cold liquid when preparing dessert mix. Use milk directly from the refrigerator. And the water or other liquids such as fruit syrups or juice should be cold, too (65° or colder). Do not use fresh or frozen pineapple juice.

If your kitchen is warm or during summer months, chill bowls and beaters before preparing dessert mix.

To avoid spattering, increase speed of electric mixer gradually.

Before adding most chopped fruits or nuts or to get full rounded top, it may be necessary to chill prepared dessert until mixture mounds—about 10 minutes.

To make dessert even lighter, use all water in preparation, following directions on package.

When preparing recipes using 2 packages dessert mix, unless otherwise specified, prepare both packages of dessert mix together in same bowl. Reduce second whipping speed to medium to prevent mixture from overflowing.

To prepare dessert mix with rotary beater, add all the liquid at once to package contents. Mix slowly until completely blended. Then whip rapidly until thick and fluffy—about 3 to 5 minutes.

To unmold desserts, run tip of knife around edge of mold, dip mold in warm water, place serving plate on top of mold, and invert mold and plate; then gently remove mold.

GENERAL GUIDE TO CHILLING AND FREEZING TIMES

Type of Dessert	Chilling (plain)	Chilling (with other ingredients added)
Individual servings or molds, 1½-quart bowl, 8-inch pie	1 hour or more	2 hours or more
1-quart mold, 9-inch pie	2 hours or more	3 hours or more
2-package mold	3 hours or more	4 hours or more

Type of Dessert	Freezing (plain)	Freezing (with other ingredients added)
Individual molds, freezer tray, 8-inch pie	4 hours or more	4 hours or more
1-quart mold, 9-inch pie	6 hours or more	6 hours or more

Calories per ½-cup serving prepared Whip 'n Chill

Flavor	With 2-cup yield* made with water and:			With 2½-cup yield* made with water and:		
	Whole Milk	Skim Milk	All Water	Whole Milk	Skim Milk	All Water
Vanilla, Chocolate, and Strawberry	133	124	113	107	99	90
Lemon	143	132	122	114	106	98

*Yields may vary depending on temperature of ingredients and type of beater used.

MAGIC IN A MINUTE

The most magical mealtime moments come when you serve up one of these truly quick and easy Whip 'n Chill desserts. Here's a vast assortment of texture and flavor changes that deliciously demonstrate Whip 'n Chill's infinite versatility.

Pear Lime Creamy Whip

Filled Meringues

Refrigerator Loaf

CREAMY WHIP

A fluffy fruit-studded dessert. You may choose from four flavor combinations.

1 package (3 oz.) Jell-O Gelatin Dessert, as specified
3 tablespoons sugar
1 cup boiling water
Grated citrus rind, if specified
1 can (8 to 11 oz.) fruit
1 package Whip 'n Chill Lemon Dessert Mix

Dissolve gelatin and sugar in boiling water in large bowl. Stir in rind. Drain fruit, measuring syrup. Add water to syrup to make 1 cup; stir into gelatin. Chill until very thick.

Prepare dessert mix as directed on package. Add to gelatin mixture; whip at medium speed of electric mixer 1 minute. If necessary, chill until mixture mounds—about 10 minutes. Fold in fruit. Spoon into 1½-quart mold. Chill until firm—about 4 hours. Unmold and garnish, as desired. Makes 7 or 8 servings.

NOTE: If a tall mold is used, reduce cold liquid to ¾ cup when making gelatin.

Pear Lime Creamy Whip. Use lime flavor gelatin, ¾ teaspoon lime rind, and an 8-oz. can pear halves. (Dice pear halves before folding into mixture.)

Mixed Fruit Creamy Whip. Use mixed fruit flavor gelatin and an 8¾-oz. can fruit cocktail.

Pineapple Lemon Creamy Whip. Use orange-pineapple flavor gelatin, 1 teaspoon grated orange rind, and an 8½-oz. can crushed pineapple.

Triple Citrus Creamy Whip. Use orange flavor gelatin, ¾ teaspoon lemon rind, one 11-oz. can mandarin orange sections.

APPLESAUCE DESSERT

Vanilla dessert mix is complemented by applesauce and nutmeg.

1 package Whip 'n Chill Vanilla Dessert Mix
½ cup applesauce
¼ teaspoon nutmeg

Prepare dessert mix as directed on package. Blend in applesauce and nutmeg. Chill 1 hour or more. Serves 6.

REFRIGERATOR LOAF

Prepared dessert is crunchy with peanut brittle and layered with ladyfingers.

12 ladyfingers, split
1 package Whip 'n Chill Vanilla Dessert Mix
2 tablespoons sugar
¼ teaspoon vanilla
¼ cup crushed peanut brittle

Line an 8x4-inch loaf pan with wax paper, allowing ends to extend about 2 inches as tabs. Arrange ladyfingers on bottom and sides of pan, reserving 5 or 6 halves for center layer.

Combine dessert mix and sugar; then prepare as directed on package. Add vanilla. If necessary, chill until mixture will mound—about 10 minutes. Blend in peanut brittle. Spoon half of mixture into lined pan. Top with reserved ladyfingers; then add remaining dessert mixture. Chill at least 3 hours.

Remove from pan, using paper tabs, and place on serving dish; remove paper. Garnish with prepared whipped topping, if desired. Makes 6 servings.

Chocolate Loaf. Prepare Refrigerator Loaf, using any flavor dessert mix and ½ package Baker's German's Sweet Chocolate or 2 squares Baker's Semi-Sweet Chocolate, grated or chopped, instead of crushed peanut brittle.

Nut Loaf. Prepare Refrigerator Loaf, using any flavor dessert mix and ½ cup chopped pecans or walnuts instead of peanut brittle.

FILLED MERINGUES

Snowy white meringue shells make perfect nests for prepared dessert.

1 package Whip 'n Chill Strawberry or Lemon Dessert Mix
6 baked individual meringue shells, cooled
1 package (10 oz.) Birds Eye Red Raspberries, thawed

Prepare dessert mix as directed on package. Spoon into baked meringue shells. Chill 1 hour or more. When ready to serve, spoon thawed raspberries over each serving. Makes 6 servings.

HEAVENLY LEMON CREAM

Sour cream adds a distinctive note to this quick and easy dessert.

1 package Whip 'n Chill Lemon Dessert Mix
2 tablespoons sugar
1 cup sour cream
½ teaspoon grated lemon rind

Combine dessert mix and sugar; then prepare as directed on package. Blend in sour cream and grated lemon rind. Chill 2 hours or more. Makes 6 servings.

Heavenly Strawberry Cream. Prepare Heavenly Lemon Cream, using strawberry dessert mix instead of lemon and adding ½ teaspoon almond extract instead of lemon rind.

Heavenly Vanilla Cream. Prepare Heavenly Lemon Cream, using vanilla dessert mix instead of lemon and adding ½ teaspoon vanilla instead of lemon rind.

Heavenly Mocha Cream. Combine chocolate dessert mix with 3 tablespoons sugar and 1 tablespoon instant coffee; then prepare as directed on package. Blend in 1 cup sour cream.

CRANBERRY CRUNCH

Orange cranberry relish is a refreshing tangy addition to vanilla dessert.

1 package Whip 'n Chill Vanilla Dessert Mix
¾ cup cold water
¼ cup sour cream
1 cup orange cranberry relish
Cereal Crunch Topping

In small, deep, narrow bowl, thoroughly blend dessert mix with ½ cup water. Whip at highest speed of electric mixer 1 minute—mixture will be very thick. Blend in remaining ¼ cup water and the sour cream. Whip at high speed about 2 minutes. If necessary, chill until mixture mounds—about 10 minutes. Then fold in orange cranberry relish. Chill 2 hours or more. Serve with Cereal Crunch Topping. Makes 6 servings.

Cereal Crunch Topping. Melt 1 tablespoon butter in skillet. Then add ½ cup Post 40% Bran Flakes, ⅓ cup Baker's Angel Flake Coconut, 2 tablespoons chopped nuts, and 2 tablespoons brown sugar. Cook and stir over medium heat until mixture is golden brown. Cool. Makes 1 cup.

QUICK ADDITIONS

With just a twist of the wrist you can enhance the flavor of Whip 'n Chill Dessert Mix by adding a sprinkling of spice or change the texture with a handful of chopped nuts, fruit, or candy.

Nutmeg Whip. Using vanilla dessert mix, combine ¼ teaspoon nutmeg with mix before preparing as directed.

Eggnog Whip. Prepare Nutmeg Whip, adding ½ teaspoon rum extract before chilling.

Peppermint Whip. Prepare vanilla dessert mix as directed. If necessary, chill until mixture mounds—about 10 minutes. Then fold in ¼ cup crushed peppermint candy.

Mocha Whip. Using chocolate dessert mix, combine 1 tablespoon Instant Maxwell House Coffee with mix before preparing as directed.

Nut Whip. Prepare any favorite flavor dessert mix as directed. If necessary, chill until mixture mounds—about 10 minutes. Then fold in ¼ cup finely chopped nuts.

Orange-Flavor Whip. Using vanilla dessert mix, combine 4 heaping teaspoons Tang Instant Breakfast Drink with mix before preparing as directed.

Chip Whip. Prepare chocolate or vanilla dessert mix as directed. If necessary, chill until mixture mounds—about 10 minutes. Fold in ⅓ cup Baker's Peanut Butter Flavor Chips.

Cinnamon Whip. Using vanilla or chocolate dessert mix, combine ⅛ teaspoon cinnamon with mix before preparing as directed.

Date Whip. Prepare lemon or vanilla dessert mix as directed. If necessary, chill until mixture mounds—about 10 minutes. Fold in ¼ cup chopped dates.

A COLLECTOR'S CORNER

Slight-of-hand decorating tricks to show you that a plain dessert can go to a party. All you need is a box of magic (otherwise known as Whip 'n Chill Dessert Mix) and an active imagination. Pictured here are 13 ideas to start with, but we're sure you can easily add many more.

1. Citrus Treasure. Layer a package of prepared lemon dessert with drained canned mandarin orange sections, reserving 1 section for the top of each serving.

2. Vanilla Berry. Layer a package of prepared vanilla dessert with sliced fresh strawberries (or very well-drained thawed frozen berries).

3. Nutty Chocolate. Layer 1 package of prepared chocolate dessert with chopped pecans (or walnuts), grated sweet cooking chocolate, and flaked coconut.

4. Vanilla Crunch. Layer 1 package prepared vanilla dessert with Post Grape-Nuts Cereal and orange marmalade. Top each serving with a dollop of marmalade.

5. Strawberry Sparkle. Prepare 1 package strawberry dessert mix. Spoon into dessert dishes. Spoon riced fruit flavor gelatin around edges. *(To rice gelatin:* Prepare 1 package Jell-O Strawberry Gelatin as directed, reducing cold water to ¾ cup. Allow to chill in shallow pan. Force through a ricer or large-meshed strainer or flake with a fork.)

6. Lemon Ribbon. Layer a package of prepared lemon dessert with a package of prepared chocolate dessert.

7. Chocolate Surprise. Layer 1 package prepared chocolate dessert with small cubes of pound cake and chocolate syrup. Drizzle the top of each serving with syrup.

8. Neapolitan Swirl. Prepare 1 package each chocolate, strawberry, and vanilla dessert mix. Spoon into glasses and stir through with a spoon to make a spiral design. (Freeze some of the extra desserts and serve another time.)

9. Lime Vanilla. Prepare 1 package vanilla dessert mix and 1 package Jell-O Lime Gelatin for ricing (see directions in Strawberry Sparkle—above). Place some riced gelatin on bottom and sides of glasses. Fill with dessert and top with more riced gelatin.

10. Double Strawberry. Prepare 1 package strawberry dessert mix. Spoon into glasses with strawberry preserves. Stir through to swirl.

11. Jeweled Dessert. Prepare 1 package strawberry dessert mix. Fold in cubes of strawberry and black raspberry gelatin. *(To cube gelatin:* Prepare 1 package each Jell-O Strawberry and Black Raspberry Gelatin as directed, reducing cold water to ¾ cup. Chill in shallow pans overnight. Cut into cubes.)

12. Black and White Print. Using chocolate syrup, "paint" a design on the inside of the dessert glasses and pour a spoonful in the bottom. Set aside. Then prepare 1 package vanilla dessert mix and carefully spoon into glasses.

13. Coconut Ringed Chocolate. Spoon 1 package prepared chocolate dessert into dessert glasses. Decorate each serving with a ring of flaked coconut.

NOTE: If necessary, chill prepared dessert until it mounds—about 10 minutes—before assembling the above desserts.

DESSERT SUPREME

Quick-to-make fruity dessert—a combination of frozen fruit and dessert mix.

1 package (10 to 12 oz.) Birds Eye Fruit, just thawed
1 package Whip 'n Chill Dessert Mix
½ cup cold milk

Drain fruit, measuring syrup. Add water to syrup, if necessary, to make ½ cup. Prepare dessert mix as directed on package with milk and using the measured liquid instead of water. Add fruit and whip at medium speed until it loses its shape—about 30 seconds. Pour into individual molds, dessert dishes, or a 1-quart mold. Chill small molds 1 hour or more and large mold 4 hours or more. Serve with additional fruit, if desired. Makes 4 or 5 servings.

Raspberry Supreme. Use 10-oz. package red raspberries, vanilla dessert mix.

Strawberry Supreme. Use a 10-oz. package strawberry halves and strawberry dessert mix.

Peach Supreme. Use a 12-oz. package sliced peaches and lemon or vanilla dessert mix.

NOTE: For a delicious change, freeze these mixtures and scoop into 6 to 8 ice cream cones to serve.

When preparing vanilla, strawberry, or lemon dessert mix, substitute 1 cup cold orange or lemon-lime carbonated beverage, ginger ale, or cola for the milk and water.

HONEY SATIN CRUNCH

Honey-flavored dessert is layered with a crunchy cereal mixture.

1 package Whip 'n Chill Lemon Dessert Mix
3 tablespoons honey
½ cup Post Grape-Nuts Cereal
¼ cup firmly packed brown sugar
2 tablespoons butter, melted

Prepare dessert mix as directed, blending in honey during first whipping. Combine cereal, sugar, and butter. Fill parfait glasses or dessert dishes with alternate layers of dessert mixture and cereal mixture. Chill 1 hour or more. Makes 6 servings.

MOLASSES PUDDING

Lightly spiced dessert is dotted with chewy raisins.

1 package Whip 'n Chill Vanilla Dessert Mix
½ teaspoon pumpkin pie spice*
¼ cup raisins
2 tablespoons molasses

*Or use a dash each of cinnamon, nutmeg, and ginger.

Combine dessert mix and pumpkin pie spice. Then prepare as directed on package. If necessary, chill until mixture will mound—about 10 minutes. Fold in raisins and molasses. Chill 1 hour or more. Makes 5 or 6 servings.

For an easy parfait—fill tall glasses with alternate layers of prepared chocolate dessert and marshmallow topping or sweetened whipped cream.

PRUNE WHIP

No words can describe its goodness, but pleas for seconds will prove it!

1 package Whip 'n Chill Vanilla Dessert Mix
½ cup cold water
½ cup cold prune syrup
⅓ cup cold prune syrup or water
2 tablespoons lemon juice
1 cup diced stewed prunes
Custard Sauce

Prepare dessert mix as directed, using water and ½ cup syrup instead of milk and water. Stir in ⅓ cup prune syrup and the lemon juice. If necessary, chill until mixture will mound—about 10 minutes. Fold in diced prunes. Spoon into serving dishes or individual molds. Chill 2 hours or more. Serve plain or unmold and serve with Custard Sauce. Makes 5 or 6 servings.

Custard Sauce. Combine 2 egg yolks, 1 egg, ¼ cup sugar, and a dash of salt in the top of a double boiler and beat slightly. Gradually stir in 2 cups scalded milk. Cook, stirring constantly, over simmering water until mixture thickens and will coat a dry metal spoon—about 15 to 20 minutes. Remove from heat and stir in 1 teaspoon vanilla. Chill before serving. Makes about 2 cups.

BERRIES AND CHEESE

A refreshing dessert or salad made with cottage cheese and blueberries.

1 package Whip 'n Chill Lemon Dessert Mix
1 cup creamed cottage cheese
1 cup blueberries*

*If desired, sweeten to taste.

Prepare dessert mix as directed on package. If necessary, chill until mixture will mound—about 10 minutes. Fold in cheese and blueberries. Pour into 1-quart ring mold. Chill 3 hours or more. Unmold. Makes 4 to 6 servings.

CHOCOLATE FLECK DESSERT

Strawberry flavor dessert is enhanced with bits of sweet chocolate.

1 package Whip 'n Chill Strawberry Dessert Mix
½ cup cold milk
1 cup softened strawberry ice cream
⅓ cup cold water
¼ cup grated Baker's German's Sweet Chocolate

In small, deep, narrow bowl, thoroughly blend dessert mix and milk. Whip at highest speed of electric mixer 1 minute —mixture will be very thick. Blend in ice cream and water. Whip at high speed about 2 minutes. Fold in grated chocolate. Spoon into individual dessert dishes and chill 1 hour or more. Or spoon into freezing tray and freeze 4 hours or more. Makes 7 or 8 servings.

PARTY LOAF

Graham cracker crumbs are layered with a rich fruity cheese mixture.

1 package (8 oz.) cream cheese, softened
½ cup sugar
1 can (8½ oz.) crushed pineapple, chilled
1 package Whip 'n Chill Strawberry Dessert Mix
1 cup coarse graham cracker crumbs

Beat cheese with sugar until smooth. Drain pineapple, measuring syrup. Add cold water to syrup to make ½ cup. Prepare dessert mix as directed on package, using measured liquid instead of water. If necessary, chill until mixture mounds—about 10 minutes. Blend in cheese mixture and pineapple.

Sprinkle ⅓ cup of the crumbs on bottom of 8x4-inch loaf pan. Spoon half of the pineapple mixture over crumbs. Sprinkle another ⅓ cup of crumbs over pineapple mixture. Top with remaining pineapple mixture; then remaining crumbs. Chill 3 hours or more. Unmold. Garnish with prepared whipped topping, if desired. Makes 8 to 10 servings.

Spoon chilled prepared vanilla dessert on well-drained canned peach or pear halves and top with a sprinkling of flaked coconut.

CITRUS DUET

Fruit flavor gelatin is a delightful companion to prepared dessert.

1 package (3 oz.) Jell-O Lime or Orange Gelatin
1 package Whip 'n Chill Lemon Dessert Mix
½ teaspoon grated lemon rind (optional)

Prepare gelatin as directed on package. Pour into 6 to 8 dessert dishes. Chill until slightly thickened—about 1 hour. Then prepare dessert mix as directed on package. Add lemon rind. Spoon equal amounts over gelatin. Chill 1 hour or more. Makes 6 to 8 servings.

Red and White Duet. Prepare as directed above, using cherry or raspberry flavor gelatin and vanilla dessert mix and omitting the lemon rind.

Berry Duet. Prepare as directed above, using strawberry or strawberry-banana flavor gelatin and strawberry dessert mix and omitting lemon rind.

NOTE: Any of the above mixtures may be molded in a large mold as follows: Reduce cold water to ¾ cup when preparing fruit flavor gelatin and pour gelatin into a 1½-quart mold. Prepare dessert mix as directed and spoon over gelatin. Chill 3 hours or more. Unmold and serve with prepared whipped topping, if desired.

CHOCOLATE MINT DESSERT

Mint-flavored dessert is layered with companionable chocolate wafer crumbs.

1 package Whip 'n Chill Chocolate Dessert Mix
1 package (3 oz.) cream cheese, softened
¼ teaspoon mint extract
Thin chocolate wafers, coarsely broken

Prepare dessert mix as directed on package. Gradually add cheese, beating after each addition. Blend in mint extract. If necessary, chill until mixture mounds—about 10 minutes. Partially fill dessert glasses with dessert mixture. Then add a layer of wafers and fill glasses with remaining prepared dessert. Chill 2 hours or more. Garnish as desired. Makes 6 servings.

TANGY STRAWBERRY DESSERT

Yogurt adds the distinctive note.

1 package Whip 'n Chill Strawberry Dessert Mix
1 cup strawberry-flavored yogurt
⅛ teaspoon almond extract

Prepare dessert mix as directed on package. Blend in yogurt and extract. Chill 1 hour or more. Makes 6 servings.

Tangy Prune Dessert. Prepare 1 package Whip 'n Chill Lemon Dessert Mix as directed. Blend in 1 cup prune whip yogurt. Chill. Makes 6 servings.

RICE PUDDING

Traditional dessert favorite made with a no-bake method.

2 cups milk
⅔ cup Minute Rice
¼ cup raisins
3 tablespoons sugar
Dash of salt
1 package Whip 'n Chill Vanilla or Lemon Dessert Mix

Combine milk, rice, raisins, sugar, and salt in saucepan. Bring to boil. Reduce heat; cover and simmer 20 minutes, stirring occasionally. Cool thoroughly.

Prepare dessert mix as directed on package. Blend into rice mixture. Garnish with whipped cream and a sprinkle of nutmeg or lemon rind, if desired. Serve immediately or chill 2 hours or more. Makes 6 to 8 servings.

Chocolate Rice Pudding. Prepare Rice Pudding as directed, using chocolate dessert mix instead of vanilla. Blend in ¼ teaspoon cinnamon and ¼ teaspoon nutmeg or ½ teaspoon grated lemon rind, if desired.

PINEAPPLE UPSIDE-DOWN "CAKE"

A delicately spiced dessert with golden pineapple-cinnamon topping.

1 can (8½ oz.) crushed pineapple
¼ cup firmly packed brown sugar
⅛ teaspoon cinnamon
2 packages Whip 'n Chill Vanilla Dessert Mix
¼ teaspoon cinnamon
⅛ teaspoon nutmeg

Combine pineapple, brown sugar, and ⅛ teaspoon cinnamon in a skillet. Bring to a boil over medium heat. Stirring constantly, cook about 3 minutes. Spread in bottom of buttered 8-inch square pan. Cool thoroughly.

Combine dessert mix, ¼ teaspoon cinnamon, and the nutmeg; then prepare as directed on package, reducing second whipping speed to medium. Spoon over pineapple mixture. Chill 4 hours or more. Unmold. Garnish with whipped cream and maraschino cherries, if desired. Makes 9 servings.

EGGNOG MILK SHAKE

Everyone will love this for an afternoon snack or party drink.

1 package Whip 'n Chill Vanilla Dessert Mix
2 tablespoons sugar
1 egg
3 cups cold milk
½ teaspoon rum extract

In small, deep, narrow bowl, combine dessert mix, sugar, and egg. Blend in ½ cup milk. Whip at highest speed of electric mixer 1 minute—mixture will be very thick. Blend in an additional ½ cup milk. Whip at high speed 2 minutes. Then blend in remaining 2 cups milk and the rum extract. Makes about 4 cups or 6 to 8 servings.

Lemon Milk Shake. Prepare Eggnog Milk Shake, using lemon dessert mix instead of vanilla and adding 1 teaspoon grated lemon rind instead of rum extract.

Strawberry Milk Shake. Prepare Eggnog Milk Shake, using strawberry dessert mix instead of vanilla and adding 1 teaspoon lemon juice instead of rum extract.

Chocolate Milk Shake. Prepare Eggnog Milk Shake, using chocolate dessert mix instead of vanilla and adding 1 teaspoon vanilla instead of rum extract.

For an extra light dessert, prepare dessert mix using cold skim milk in place of whole milk.

CHOCOLATE PARFAIT

A double chocolate dessert layered with tender flakes of coconut.

1 square Baker's Semi-Sweet Chocolate
1 package Whip 'n Chill Chocolate Dessert Mix
⅓ cup Baker's Angel Flake Coconut

Melt chocolate over low heat. Cool. Prepare dessert mix as directed on package. Blend in chocolate. If necessary, chill until mixture will mound—about 10 minutes. Fill parfait or dessert dishes with alternate layers of dessert mixture and coconut. Chill 1 hour or more. Makes 5 or 6 servings.

PEANUT BUTTER DESSERT

Chunky peanut butter is added for texture contrast.

1 package Whip 'n Chill Vanilla Dessert Mix
¼ cup chunky peanut butter

Prepare dessert mix as directed on package. Blend in peanut butter. Chill 1 hour or more. Makes 5 or 6 servings.

APRICOT WHIP

Flavorful whip, to serve with smooth Custard Sauce for a gourmet touch.

1 cup dried apricots
1½ cups water
¼ cup sugar
1 package Whip 'n Chill Vanilla Dessert Mix
½ cup cold water
Custard Sauce (see page 8)

Mix apricots, 1½ cups water, and the sugar. Bring to boil, cover, simmer 15 to 20 minutes. Drain, measuring syrup. If necessary, add water to syrup to make 1 cup. Finely chop apricots.

Prepare dessert mix as directed, using cold water and ½ cup apricot liquid instead of milk and water. If necessary, chill until mixture will mound—about 10 minutes; then fold in chopped apricots and remaining ½ cup liquid. Spoon into serving dishes or individual molds. Chill 2 hours or more. Serve with Custard Sauce. Makes 6 servings.

When preparing lemon, strawberry, or vanilla dessert mix, substitute ½ cup cold fruit juice for water. Try canned pineapple, grapefruit, or orange juice.

COCOA SMOOTHY

The addition of a little cocoa makes a subtle flavor change.

1 package Whip 'n Chill Vanilla Dessert Mix
2 tablespoons Baker's Cocoa
2 tablespoons sugar

Combine dessert mix with cocoa and sugar; then prepare as directed on package. Chill 1 hour or more. Serves 4.

AMBROSIA DESSERT

Flaked coconut added to this fruited dessert makes it truly heavenly.

2 oranges
1 package Whip 'n Chill Lemon or Vanilla Dessert Mix
½ cup cold milk
2 bananas
Lemon juice
⅔ cup Baker's Angel Flake Coconut

Peel and section oranges, reserving fruit and measuring juice. Add cold water to juice to make ⅓ cup. In small, deep, narrow bowl, thoroughly blend dessert mix and milk. Whip at highest speed of electric mixer 1 minute—mixture will be very thick. Blend in the ⅓ cup measured liquid. Whip at high speed about 2 minutes. Slice bananas; sprinkle with lemon juice. Fold into prepared dessert mix with orange sections and coconut. Spoon into 1-quart bowl or individual serving dishes. Chill 2 hours or more. Makes 6 to 8 servings.

Coarsely crumbled macaroons or sugar-coated cereals make extra good toppings for individual servings of dessert.

TRIPLE BERRY MOLD

Three kinds of "strawberry" in one fluffy dessert treat.

1 package (3 oz.) Jell-O Strawberry Gelatin
3 tablespoons sugar
1½ cups boiling water
1 package (10 oz.) Birds Eye Strawberry Halves
1 package Whip 'n Chill Strawberry Dessert Mix

Dissolve gelatin and sugar in boiling water in large bowl. Add frozen berries. Stir until berries thaw and separate. Chill until very thick.

Prepare dessert mix as directed on package; add to gelatin mixture and whip at medium speed of electric mixer for 1 minute. If necessary, chill until mixture mounds—about 10 minutes. Stir and spoon into 1½-quart mold. Chill until firm—about 3 hours. Unmold and garnish with whipped cream and slivered toasted almonds, if desired. Makes 7 or 8 servings.

MAGICAL SPECTACULARS

Whip 'n Chill is delicious just plain—but just wait till you taste it fancy. You'll be truly proud to serve these spectacular desserts to your most discerning guests.

Chocolate Cheesecake

Zabaglione Americana

Strawberry Soufflé

STRAWBERRY SOUFFLÉ

A light pink cloud of a dessert, made in just a few minutes.

1 package (10 oz.) Birds Eye Strawberry Halves, thawed
2 packages Whip 'n Chill Strawberry Dessert Mix
2 egg whites
¼ cup sugar
1 tablespoon kirsch (optional)

Drain strawberries, measuring syrup. Add cold water to syrup to make 2 cups. In small, deep, narrow bowl, blend dessert mix with 1 cup measured liquid. Whip at highest speed of electric mixer 1 minute—mixture will be very thick. Blend in remaining measured liquid. Whip at medium speed about 2 minutes.

Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating until blended. Continue to beat until egg white mixture will form stiff shiny peaks. Fold into prepared dessert with kirsch. If necessary, chill until mixture mounds—about 10 minutes. Fold in strawberries. Spoon into 1-quart soufflé dish which has been extended with a 2-inch paper collar. Chill 3 hours or longer. Garnish with whipped cream and strawberries, if desired. Makes 8 to 10 servings.

For small soufflé, prepare as directed above, using 1 package dessert mix, 1 cup measured liquid, 1 egg white, and 2 tablespoons sugar. Spoon into a 3-cup soufflé dish. Makes 5 or 6 servings.

ZABAGLIONE AMERICANA

Delicate, elegant, and borrowed from Italy—here it's made a no-cook way.

1 package Whip 'n Chill Vanilla Dessert Mix
1¼ cups cold water
2 egg yolks
¼ cup sugar
⅓ cup Marsala or sherry wine

In small, deep, narrow bowl, thoroughly blend dessert mix and ½ cup water. Whip at highest speed of electric mixer 1 minute—mixture will be very thick. Add remaining ¾ cup water. Whip at high speed until mixture is thick again—about 4 minutes. Set aside. Rinse beaters. Then beat egg yolks until lemon colored. Gradually add sugar and continue beating until mixture is very thick. Blend egg yolk mixture and wine into dessert mixture. Chill 1 hour. Just before serving, stir until smooth. Serve with chilled fruit. Makes 6 to 8 servings.

Appropriate garnishes add to the enjoyment of eating a dessert. Add a swirl of whipped cream, a dollop of preserves, a perfectly halved pecan, or a sprinkling of grated chocolate.

CHOCOLATE CHEESECAKE

A supreme dessert, rich with cheese and generously flavored with chocolate.

1½ pounds cream cheese
1¼ cups sugar
2 squares Baker's Unsweetened Chocolate, melted
1 envelope unflavored gelatin
¼ cup water
2 packages Whip 'n Chill Chocolate Dessert Mix
⅛ teaspoon cinnamon
Mixture for 9-inch Crumb Crust, using graham crackers (see page 28)

Soften cream cheese; blend in sugar. Stir in chocolate. Add gelatin to water—let stand about 5 minutes. Place over hot water and stir until dissolved; blend into cream cheese mixture.

Prepare dessert mix as directed on package, reducing second whipping speed to medium. Blend into cream cheese mixture with cinnamon.

Use crumb mixture to line bottom and sides of 9-inch spring-form pan. Pour in cheese mixture. Chill until firm—at least 4 hours. Makes about 16 servings.

For small cheesecake, reduce all ingredients by half, and use 1 teaspoon gelatin. Pour cheese mixture into an 8-inch spring-form pan, 10-inch pie pan, or 9-inch square pan. Makes 8 servings.

Vanilla Cheesecake. Prepare Chocolate Cheesecake, reducing sugar to 1 cup, omitting chocolate, using vanilla dessert mix instead of chocolate, and 1 tablespoon grated lemon rind instead of cinnamon.

PEAR SURPRISE

A mound of pink fluff decorated with pear halves and pistachio nuts.

1 can (1 lb. 13 oz.) pear halves, chilled
1 teaspoon lemon juice
1 package Whip 'n Chill Strawberry Dessert Mix
2 tablespoons chopped pistachio nuts

Drain pears, measuring 1 cup syrup. Add lemon juice. In small, deep, narrow bowl, thoroughly blend dessert mix with ½ cup syrup. Whip at highest speed of electric mixer 1 minute – mixture will be very thick. Blend in remaining ½ cup syrup. Whip at high speed about 2 minutes. Reserve 3 pear halves. Dice remaining halves and fold into dessert mixture. Chill 1 hour or more. Just before serving, pile dessert mixture into center of serving bowl. Split reserved pear halves in half and arrange around base of dessert. Sprinkle with pistachio nuts. Makes 6 servings.

NEAPOLITAN LOAF

Feeding a crowd? Here's a three flavor make-ahead dessert that's just right!

1 package each Whip 'n Chill Vanilla, Strawberry, and Chocolate Dessert Mix
1½ cups cold light cream
½ cup chopped candied fruits or chopped peanut brittle
¾ teaspoon brandy or rum extract

Prepare vanilla dessert mix as directed on package, using ½ cup cream instead of milk. If necessary, chill until mixture mounds—about 10 minutes. Then fold in candied fruits and ¼ teaspoon brandy extract. Spoon into 9x5-inch loaf pan and refrigerate.

Prepare strawberry dessert mix as directed on package, using ½ cup cream instead of milk. Add ¼ teaspoon brandy extract. Spread evenly over vanilla layer. Refrigerate.

Then prepare chocolate dessert mix as directed on package, using remaining cream instead of milk. Add remaining brandy extract. Spread evenly over strawberry layer. Chill overnight. Unmold. Makes about 16 servings.

LEMON RIPPLE

Ladyfingers encircle this two-toned citrus delight.

2 packages Whip 'n Chill Lemon Dessert Mix
½ cup cold orange juice
1 egg yolk
3 tablespoons sugar
½ teaspoon grated orange rind
2 drops red food coloring
1 egg white
2 tablespoons sugar
1 tablespoon lemon juice
½ teaspoon grated lemon rind
15 ladyfingers, split

Prepare 1 package lemon dessert mix as directed on package, using orange juice instead of milk. Beat together egg yolk, 3 tablespoons sugar, and orange rind until light and fluffy. Add food coloring and blend into prepared dessert. If necessary, chill until mixture mounds—about 10 minutes.

Prepare remaining package dessert mix as directed on package. Beat egg white until foamy throughout. Gradually add 2 tablespoons sugar and continue to beat until soft peaks form. Blend into prepared dessert with lemon juice and rind. If necessary, chill until mixture mounds—about 10 minutes.

Meanwhile, line bottom and sides of an 8-inch spring-form pan with 12 of the ladyfingers. Alternately spoon half of the two chilled mixtures into pan. Carefully zigzag spatula through to marble. Arrange remaining ladyfingers on top of mixture, radiating from center in sunburst pattern. Alternately spoon remaining dessert mixtures on top and zigzag to marble. Chill 4 hours or more. Makes 8 to 10 servings.

To make a paper collar for a soufflé: Cut a piece of wax paper long enough to fit around a soufflé dish or straight-sided bowl. Fold in half lengthwise and fit around dish, allowing paper to extend about 2 or 3 inches above rim. Fasten securely with rubber bands, string, or tape. Carefully remove paper before serving.

ORANGE SOUFFLÉ

An easy-to-make version of a light and refreshing dessert.

2 packages Whip 'n Chill Vanilla Dessert Mix
1 cup cold water
1 cup cold fresh orange juice
1½ teaspoons grated orange rind
1 egg white
2 tablespoons sugar

In a deep narrow bowl, thoroughly blend dessert mix and water. Whip at highest speed of electric mixer 1 minute. Blend in orange juice. Whip at medium speed 2 minutes. Fold in orange rind. Beat egg white until foamy throughout. Gradually add sugar, beating thoroughly. Continue beating until egg white will form stiff shiny peaks. Fold into dessert mixture. Spoon into a 1-quart serving dish or a 2½-cup soufflé dish extended with a paper collar. Chill 3 to 4 hours. Garnish with halved orange slices and mint leaves, if desired. Makes 8 to 10 servings.

Pictured from left to right, Orange Soufflé, Mocha Pot de Crème, Charlotte Russe, and Burnt Sugar Crème.

MOCHA POT DE CRÈME

Chocolate and coffee flavors blend perfectly to make this rich dessert.

1 package (4 oz.) Jell-O Chocolate Pudding and Pie Filling
2 tablespoons sugar
1 tablespoon Instant Maxwell House Coffee
1¼ cups milk
1 egg, slightly beaten
1 package Whip 'n Chill Chocolate Dessert Mix

Combine pudding, sugar, instant coffee, and milk in saucepan. Cook and stir over low heat until mixture comes to a full boil. Quickly stir a little hot mixture into egg. Add to mixture in saucepan. Cook and stir 1 minute. Cover surface with wax paper and chill at least 2 hours.

Prepare dessert mix as directed on package. Beat chilled pudding until smooth. Blend prepared dessert into pudding. Pour into pot de crème cups or custard cups. Chill 2 hours or more. Garnish with whipped cream, if desired. Makes 9 servings.

If you find you have overestimated appetites, carefully cover any remaining dessert and freeze to serve another time.

CHARLOTTE RUSSE

Rich rum-flavored goodness delicately accented by a rim of ladyfingers.

1 envelope unflavored gelatin
¼ cup water
2 egg yolks, slightly beaten
½ cup sugar
1 cup milk, scalded
1 package Whip 'n Chill Vanilla Dessert Mix
2 tablespoons rum*
2 egg whites
12 ladyfingers, split

*Or use ½ to ¾ teaspoon rum extract or ½ teaspoon almond extract.

Add gelatin to ¼ cup water—let stand about 5 minutes. Beat egg yolks with sugar until smooth. Rapidly stir in milk. Add gelatin. Place over medium heat. Cook 1 minute, stirring constantly. Immediately pour into bowl. Chill until slightly thickened.

Prepare dessert mix as directed on package. Blend in gelatin mixture and rum. Beat egg whites until they will form soft rounded peaks. Fold into gelatin mixture. Line 1½-quart mold with ladyfingers. Pour in dessert mixture. Chill until set—3 hours or more. Unmold. Garnish with prepared whipped topping and grated chocolate, if desired. Makes 6 to 8 servings.

BURNT SUGAR CRÈME

The crisp broiled topping conceals a smooth frozen custardlike dessert.

1 package Whip 'n Chill Vanilla Dessert Mix
½ cup cold milk
½ cup cold heavy cream
2 egg yolks
¼ cup granulated sugar
¼ teaspoon vanilla
¼ cup firmly packed brown sugar, sifted

Prepare dessert mix as directed on package with milk and using heavy cream instead of water. Set aside. Rinse beaters. Then beat egg yolks until lemon colored. Gradually add granulated sugar, beating until mixture is very thick. Blend egg yolk mixture and vanilla into dessert mixture. Spoon into individual custard cups or heatproof ramekins. Freeze 3 hours or more. Sprinkle tops with brown sugar. Place in preheated broiler and broil just until sugar melts—about 1 minute. Chill until ready to serve. Makes 5 servings.

NOTE: If desired, dessert mixture may be placed in heatproof cups and chilled 1 hour or more. Sprinkle with brown sugar, set cups in large shallow baking pan, and fill pan with ice cubes. Then broil just until sugar melts.

SHERRY ALMOND CRÈME

A treasure of your favorite fruit is hidden under this delicate dessert.

1 envelope unflavored gelatin
¼ cup sugar
1 cup boiling water
1 cup milk
¼ cup sherry wine
¼ teaspoon almond extract
1 package Whip 'n Chill Vanilla Dessert Mix
Sweetened fruit or berries

Combine gelatin with sugar. Add boiling water and stir until completely dissolved. Add milk, sherry, and almond extract. Chill until slightly thickened.

Prepare dessert mix as directed on package. Blend into gelatin mixture. Spoon about 2 tablespoons fruit in the bottom of 8 individual soufflé or custard cups. Then pour in dessert mixture. Chill 2 hours or more. Garnish as desired. Makes 8 servings.

STRAWBERRY-PEACH PINWHEEL

Wedges of white cake alternated with fruited dessert.

1 can (1 lb. 13 oz.) sliced peaches, chilled
1 package Whip 'n Chill Strawberry Dessert Mix
½ cup cold milk
1 baked 9-inch white cake layer, cut into 6 wedges
Maraschino cherry halves (optional)

Drain peaches, measuring ½ cup syrup. Reserve 3 or 4 peach slices for garnish and dice remaining slices. Prepare dessert mix as directed on package with milk and using measured syrup instead of water. Fold in diced peaches.

Arrange 3 cake wedges in the bottom of a 9-inch spring-form pan, leaving equal spaces between. Spoon half of prepared dessert into these spaces. Make second layer by arranging remaining cake wedges on top of dessert. Spoon remaining dessert between cake wedges. Chill 2 hours or more. Loosen edge with knife; then remove side of pan. Garnish with reserved peach slices and cherry halves. Makes 12 servings.

BAVARIAN CUPS

Dainty demitasse cups hold individual servings of a fresh strawberry dessert.

1 pint strawberries
¼ cup sugar
1 package Whip 'n Chill Strawberry Dessert Mix
1 egg

Reserve 3 strawberries for garnish. Wash, hull, and slice remaining berries. Sprinkle with sugar and mix. Set aside.

Prepare 6 demitasse cups with wax paper collars, extending about 1½ inches above rim of cup.

Prepare dessert mix as directed on package, blending egg in during second whipping. If necessary, chill until mixture mounds—about 10 minutes. Fold in strawberries and spoon into prepared demitasse cups (or use dessert dishes). Chill 3 hours or more. Remove paper collars. Halve reserved berries and use as garnish. Makes 6 servings.

DOUBLE CHOCOLATE CHARMS

Dainty servings of delicious chocolate dessert in ladyfinger-lined dishes.

1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling
12 ladyfingers
1 package Whip 'n Chill Chocolate Dessert Mix
1 tablespoon sugar
1 teaspoon vanilla

Prepare pudding as directed on package. Place wax paper directly on surface of pudding; chill. Split ladyfingers and line 8 small dishes. Combine dessert mix and sugar; then prepare as directed on package. Blend in vanilla and pudding. Spoon into dishes. Chill 2 hours or more. Makes 8 servings.

To make chocolate curls: Soften a square of semi-sweet chocolate very slightly. (Do not put over direct heat or hot water; the temperature of a gas oven with just pilot light on is perfect.) Shave with a vegetable peeler or knife that is frequently dipped in hot water.

APRICOT SOUFFLÉ

Golden apricots flavor this light and fluffy dessert creation.

1 cup dried apricots
1½ cups water
½ cup sugar
2 packages Whip 'n Chill Vanilla Dessert Mix
1 cup cold water
2 egg whites
¼ cup sugar
2 tablespoons brandy (optional)

Combine apricots, 1½ cups water, and ½ cup sugar. Bring to boil, cover, simmer 15 minutes. Chill. Drain, measuring syrup. Add water to syrup to make 2 cups. Finely chop apricots and combine with 1 cup of the measured liquid.

In small, deep, narrow bowl, thoroughly blend dessert mix with 1 cup cold water. Whip at highest speed of electric mixer 1 minute. Mixture will be very thick. Blend in remaining 1 cup of measured liquid. Whip at medium speed about 2 minutes.

Beat egg whites until foamy throughout. Gradually add ¼ cup sugar, beating thoroughly. Continue beating until egg white mixture will form stiff peaks. Fold into prepared dessert along with chopped apricot mixture and brandy. If necessary, chill until mixture mounds—about 30 minutes. Stir thoroughly and spoon into a 1-quart soufflé dish which has been extended 2 inches with a paper collar. Chill 3 hours or more. Makes 10 to 12 servings.

MOCK MARBLE CAKE

Chocolate and vanilla desserts molded in a ring, topped with crunchy nuts.

1 package Whip 'n Chill Chocolate Dessert Mix
1 package Whip 'n Chill Vanilla Dessert Mix
¼ teaspoon almond extract
Caramelized Nuts (see right)

Prepare chocolate and vanilla dessert mixes separately, as directed on packages, adding almond extract to the vanilla along with the water. Alternately spoon the mixtures into a 1½-quart ring mold. Zigzag spatula through to marble. Chill 3 hours or more. Unmold. Sprinkle with Caramelized Nuts. Makes 8 to 10 servings.

Caramelized Nuts. Combine ½ cup chopped nuts, ⅓ cup sugar, and 2 tablespoons butter in a skillet. Heat, stirring frequently, until sugar melts and mixture turns golden brown. Cool on absorbent paper. Crush with rolling pin. Makes ¾ cup.

COCONUT FRUIT FLUFF

Pineapple, apricots, and coconut are folded into a light dessert.

1 can (8¾ oz.) pineapple tidbits, chilled
1 can (8¾ oz.) apricot halves, chilled
1 package Whip 'n Chill Lemon Dessert Mix
¾ cup Baker's Angel Flake Coconut

Drain fruits, measuring syrup. Cut apricot halves in quarters. Add cold water to measured syrup to make 1 cup. Then prepare dessert mix as directed on package, using measured liquid instead of milk and water. If necessary, chill until mixture mounds—about 10 minutes. Fold in fruits and coconut. Chill 2 hours or more. Makes about 8 servings.

CHOCOLATE MOUSSE

Creamy chocolaty dessert, garnished with prepared whipped topping.

1 package Whip 'n Chill Chocolate Dessert Mix
2 tablespoons sugar
1 egg yolk
1 cup cold light cream
½ package Baker's German's Sweet Chocolate, grated or chopped

In small, deep, narrow bowl, thoroughly blend dessert mix, sugar, egg yolk, and ½ cup of the cream. Whip at highest speed of electric mixer—mixture will be very thick. Blend in remaining ½ cup cream. Whip at high speed about 2 minutes. Fold in chocolate. Spoon into dessert dishes. Chill 2 hours or more. Garnish with prepared whipped topping or whipped cream and chocolate curls, if desired. Makes 5 servings.

MAGICAL PIES

Butterscotch Praline Pie

Fruity Cheese Pie

Black Bottom Pie

Whip 'n Chill opens up a whole panorama of new pie possibilities. It combines magically with fruits, nuts and hundreds of texture surprises to make the dreamiest, creamiest fillings that ever floated in a pie shell.

BUTTERSCOTCH PRALINE PIE

Smooth butterscotch filling conceals a crunchy layer of nuts and brown sugar.

- **⅓ cup butter or margarine**
- **⅓ cup firmly packed brown sugar**
- **½ cup chopped pecans**
- **1 lightly baked 9-inch Pie Shell (see page 28)**
- **1 package Whip 'n Chill Vanilla Dessert Mix**
- **1 package (4 oz.) Jell-O Butterscotch Instant Pudding**
- **1¼ cups cold milk**
- **1 cup cold water**

Combine butter and sugar in skillet. Cook and stir until sugar melts and mixture bubbles vigorously. Remove from heat and stir in pecans. Spread mixture over bottom of lightly baked (but not browned) pie shell. Bake at 425° for 5 minutes or until mixture bubbles. Cool.

In a small, deep, narrow bowl, combine dessert mix, instant pudding, milk, and water; blend well. Whip at high speed of electric mixer until smooth and creamy – about 5 minutes. Pour into cooled pie shell. Chill 3 hours or more.

FRUITY CHEESE PIE

Pineapple and cottage cheese blend into strawberry dessert to make this pie.

- **1 envelope unflavored gelatin**
- **¼ cup water**
- **1 can (8½ oz.) crushed pineapple**
- **⅓ cup sugar**
- **1 cup cottage cheese**
- **2 tablespoons lemon juice**
- **1 package Whip 'n Chill Strawberry Dessert Mix**
- **1 baked 9-inch Pie Shell, cooled (see page 28)**
- **Prepared Dream Whip Whipped Topping**

Add gelatin to water – let stand about 5 minutes. Drain pineapple, reserving syrup. Combine sugar and syrup in saucepan. Heat just to boiling. Add gelatin and stir until dissolved. Remove from heat.

Combine cottage cheese, pineapple, and lemon juice. Beat until almost smooth. Blend cheese mixture into gelatin mixture. Prepare dessert mix as directed on package. Then blend into cheese-gelatin mixture. Pour into pie shell. Chill until firm—about 2 hours. Garnish with prepared whipped topping.

BLACK BOTTOM PIE

A two-layer pie—one dark chocolate, the other light chocolate or vanilla.

- **2 squares Baker's Semi-Sweet Chocolate**
- **¼ cup milk**
- **1 tablespoon sugar**
- **1 egg yolk**
- **1 package Whip 'n Chill Chocolate or Vanilla Dessert Mix**
- **1 baked 9-inch Pie Shell, cooled (see page 28)**
- **1 egg white**
- **2 tablespoons sugar**
- **½ teaspoon rum extract**

Combine chocolate and milk in saucepan. Place over low heat. Stirring constantly, heat just until chocolate is melted. Remove from heat and quickly beat in 1 tablespoon sugar and egg yolk. Return to low heat and cook and stir 1 minute. Remove from heat; cool.

Prepare dessert mix as directed on package. Measure 1 cup prepared dessert and combine with cooled chocolate mixture. Pour into pie shell and chill in refrigerator until firm—about 15 minutes.

Meanwhile, beat egg white until foamy. Gradually add 2 tablespoons sugar, beating until well blended. Continue beating until egg white mixture will form soft peaks. Fold egg white mixture and rum extract into remaining prepared dessert. Gently spoon over filling in pie shell. Chill 3 hours or more. Garnish with chocolate curls or chopped chocolate and prepared whipped topping, if desired.

CANDY MINT PIE

Peppermint candy and strawberry dessert nestle in a chocolate crumb crust.

1 package Whip 'n Chill Strawberry Dessert Mix
¼ cup crushed peppermint candy
2 tablespoons sugar
1 unbaked 8-inch Crumb Crust, using chocolate wafers (see page 28)

Prepare dessert mix as directed on package. If necessary, chill until mixture mounds—about 10 minutes. Blend in candy and sugar. Spoon into crust. Chill 2 hours or more.

SNOW-CAPPED CHOCOLATE PIE

The "snow" is really a lightly browned meringue covering a chocolate filling.

2 packages Whip 'n Chill Chocolate Dessert Mix
½ package Baker's German's Sweet Chocolate, finely chopped or coarsely grated
1 teaspoon vanilla
1 baked 9-inch Pie Shell, cooled (see page 28)
3 egg whites
¾ cup sugar

Prepare dessert mix as directed on package, reducing second whipping speed to medium. If necessary, chill until mixture will mound—about 10 minutes. Fold in chocolate and vanilla. Spoon into pie shell. Freeze 4 hours or more.

Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating until blended. Continue beating until meringue will form stiff shiny peaks. Spread over top of frozen pie. Lightly brown meringue in 500° oven or under a broiler for about 4 minutes. Serve at once or place in refrigerator until serving time.

Marshmallow-Capped Chocolate Pie. Prepare Snow-Capped Chocolate Pie, substituting 1½ cups marshmallow fluff for the egg whites and sugar. Spread marshmallow fluff over frozen pie, using a knife which has been dipped in cold water. To brown the topping, place under broiler less than 1 minute.

CREAM CHEESE PIE

Fruit glaze and a lattice of whipped cream top a cream cheese filling.

1 package Whip 'n Chill Dessert Mix (any flavor)
½ cup sugar
1 package (8 oz.) cream cheese, softened
1 unbaked 9-inch Crumb Crust, using graham crackers (see page 28)
1 to 1½ cups canned cherry, pineapple, blueberry, or strawberry pie filling

Prepare dessert mix as directed on package. Add sugar to cream cheese and beat until smooth. Blend in the prepared dessert. Spoon into crumb crust. Chill 3 hours or more. Spread pie filling over top. If desired, decorate with a latticework of whipped cream or prepared whipped topping.

NOTE: Use sour cream as topping for chocolate flavor.

A 9-inch pie should make about 8 servings; an 8-inch pie 6.

CREAMY APPLE PIE

The familiar apple pie takes on a completely new no-bake treatment.

⅓ cup raisins
1 package Whip 'n Chill Vanilla Dessert Mix
2 tablespoons sugar
½ to ¾ teaspoon cinnamon
½ cup cold milk
½ cup cold sour cream
⅓ cup cold water
1 can (1 lb. 4 oz.) apple pie slices, drained
1 baked 9-inch Pie Shell, cooled (see page 28)

Place raisins in small bowl. Add enough hot water just to cover. Set aside to cool. In small, deep, narrow bowl, combine dessert mix, sugar, and cinnamon. Then thoroughly blend in milk. Whip at highest speed of electric mixer 1 minute—mixture will be very thick. Blend in sour cream and water. Whip at high speed about 2 minutes. If necessary, chill until mixture will mound—about 10 minutes. Drain raisins. Fold apple slices and raisins into prepared dessert mixture. Spoon into pie shell. Chill 4 hours or more.

Pictured in upper left is Fruit Glazed Pie; pictured in lower right is Cream Cheese Pie. Both recipes appear on these pages.

FRUIT GLAZED PIE

A shiny glaze of fruit and gelatin decorates a tart-sweet lemon filling.

1 package (3 oz.) Jell-O Lemon Gelatin
3 tablespoons sugar
1 cup boiling water
1 can (11 oz.) mandarin orange sections
1 package Whip 'n Chill Lemon Dessert Mix
½ teaspoon grated lemon rind
1 baked 9-inch Pie Shell, cooled (see page 28)

Dissolve gelatin and sugar in boiling water. Drain mandarin orange sections, measuring syrup. Add enough water to syrup to make 1 cup and add to gelatin. Chill until very thick.

Prepare dessert mix as directed on package. Measure 1 cup gelatin and reserve. Add remaining gelatin and lemon rind to dessert mix. Whip 1 minute at medium speed. Pour into pie shell. Chill until filling begins to set—about 20 minutes. Then arrange orange sections on top and carefully spoon reserved gelatin over fruit and pie. Chill 3 hours or more.

Sparkling Orange Pie. Prepare Fruit Glazed Pie, using orange or orange-pineapple flavor gelatin instead of lemon. Substitute grated orange rind for lemon rind.

Glazed Pineapple Pie. Prepare Fruit Glazed Pie, using 1 can (8¾ oz.) pineapple tidbits instead of mandarin orange sections.

Many of these pie fillings can be equally "at home" in tart shells . . . use about ¼ cup filling for each medium-size (3-inch) tart shell.

DOUBLE LEMON PIE

This two-layer pie features both lemon dessert mix and lemon pie filling.

1 package (3⅝ oz.) Jell-O Lemon Pudding and Pie Filling
½ cup sugar
2¼ cups water
1 egg
1 baked 9-inch Pie Shell or Crumb Crust, cooled (see page 28)
1 package Whip 'n Chill Lemon Dessert Mix
2 tablespoons sugar

Combine pie filling, ½ cup sugar, ¼ cup water, and the egg in saucepan. Add the remaining 2 cups water. Cook as directed on pie filling package. Remove from heat; cover surface with wax paper. Chill.

Remove paper from filling. Measure 1 cup filling and set aside. Spoon remaining filling into pie shell.

Combine dessert mix and 2 tablespoons sugar; prepare as directed on package. Blend in the reserved 1 cup filling. Spoon dessert mixture over the filling in pie shell. Chill 2 hours or more.

Fill 8- or 9-inch pie shell with prepared dessert and freeze. To serve, slice in wedges and top with a sundae sauce.

STRAWBERRY ICE CREAM PIE

Softened ice cream, blended with dessert mix, in a chocolate crumb crust.

1 package Whip 'n Chill Strawberry Dessert Mix
½ cup cold milk
1 cup softened strawberry ice cream
⅓ cup cold water
1 unbaked 9-inch Crumb Crust, using chocolate wafers (see page 28)

In small, deep, narrow bowl, thoroughly blend dessert mix and milk. Whip at highest speed of electric mixer 1 minute—mixture will be very thick. Blend in ice cream and water. Whip at high speed about 2 minutes. Spoon into crumb crust. Chill 3 hours or more or freeze 6 hours or more.

PINEAPPLE PIE SUPREME

Tangy lemon dessert is accented with crushed pineapple.

1 can (8½ oz.) crushed pineapple, chilled
1 package Whip 'n Chill Lemon Dessert Mix
1 unbaked 9-inch Crumb Crust, using any desired crumbs (see page 28)

Drain pineapple, measuring syrup. If necessary, add cold water to syrup to make ½ cup. Prepare dessert mix as directed on package, using measured liquid instead of water. If necessary, chill until mixture mounds—about 10 minutes. Then fold in pineapple. Spoon into crumb crust. Chill 2 hours or more.

LEMON-LIME PIE

A fluffy pie with just the right touch of tartness to be refreshing.

1 package Whip 'n Chill Lemon Dessert Mix
¼ cup sugar
3 tablespoons lime juice
1 teaspoon grated lime rind
1 egg white
2 tablespoons sugar
1 baked 9-inch Pie Shell, cooled (see page 28)

Combine dessert mix and ¼ cup sugar; then prepare as directed on package. Fold in lime juice and rind. Beat egg white until foamy throughout. Gradually add 2 tablespoons sugar, blending thoroughly. Continue beating until egg white mixture will form soft rounded peaks. Fold into dessert mixture. Spoon into pie shell. Chill 3 hours or more.

MOCHA-VANILLA LAYER PIES

Make two pies at the same time and freeze one for future eating.

1 package Whip 'n Chill Chocolate Dessert Mix
1 tablespoon Instant Maxwell House Coffee
2 baked 8-inch Pie Shells, cooled (see page 28)
1 package Whip 'n Chill Vanilla Dessert Mix

Blend chocolate dessert mix with instant coffee. Then prepare as directed

on package. Spoon equal amount into pie shells. Prepare vanilla dessert mix as directed on package. Spoon carefully on top of chocolate filling in pie shells. Chill 1 hour or more or freeze 4 hours or more.

NOTE: If pie is frozen, remove from freezer about 30 minutes before serving.

MINCEMEAT PIE

A streamlined version of an all-time favorite holiday pie.

1 package Whip 'n Chill Vanilla Dessert Mix
1 cup moist mincemeat, drained
1 baked 9-inch Pie Shell, cooled (see page 28)

Prepare dessert mix as directed on package. If necessary, chill until mixture will mound—about 10 minutes. Fold in mincemeat and spoon into pie shell. Chill 3 hours or more.

Layered Mincemeat Pie. Prepare Mincemeat Pie, but do not fold mincemeat into prepared dessert. Instead, spread mincemeat on bottom of pie shell and top with prepared dessert. Chill.

CHOCOLATE PEAR PIE

Double chocolate filling is topped with canned pear halves.

1 package Whip 'n Chill Chocolate Dessert Mix
¼ cup chocolate syrup
1 unbaked 9-inch Crumb Crust, using vanilla wafers (see page 28)
1 can (1 lb.) pear halves, chilled and well drained
1 tablespoon chocolate syrup

Prepare dessert mix as directed on package, adding ¼ cup chocolate syrup with water. Pour filling into crumb crust. Chill 3 hours or more. Just before serving, top with evenly spaced pear halves, cut side down. Drizzle 1 tablespoon chocolate syrup over top.

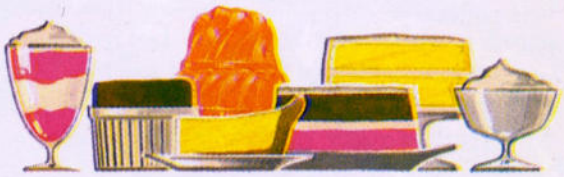
Fill baked tart shells with alternate layers of prepared chocolate dessert and well-drained canned pitted Bing cherries or mandarin orange sections.

CHOCOLATE SWIRL PIE

Use any flavor dessert mix and add a swirl of chocolate.

1 package Whip 'n Chill Dessert Mix (any flavor)
1 baked 8-inch Crumb Crust, using chocolate wafers (see page 28)
1 packet Baker's Redi-Blend Unsweetened Chocolate Flavor Product for Baking

Prepare dessert mix as directed on package. Pour into crust. Drizzle chocolate flavor product for baking over top and, using a knife, swirl into filling Chill 1 hour or more.



PEANUT BUTTER PIE

Chunky peanut butter adds flavor and a contrast in texture.

½ cup chunky peanut butter
¼ cup sour cream
¼ cup chopped raisins (optional)
1 tablespoon honey
1 package Whip 'n Chill Vanilla Dessert Mix
1 cup cold water
1 unbaked 9-inch Crumb Crust, using graham crackers (see page 28)

Blend peanut butter with sour cream, raisins, and honey. Set aside.

In a small, deep, narrow bowl, thoroughly blend dessert mix with ½ cup water. Whip at highest speed of electric mixer 1 minute—mixture will be very thick. Blend in remaining ½ cup water. Whip at high speed about 2 minutes. Blend in the peanut butter mixture. Spoon filling into crumb crust. Chill 4 hours or more. Garnish with prepared whipped topping and salted peanuts, if desired.

Chocolate Peanut Butter Pie. Prepare Peanut Butter Pie as directed, reducing peanut butter to ¼ cup and using chocolate dessert mix instead of vanilla dessert mix.

Pictured here, beginning at the top, Pumpkin Pie, Emerald Crème Pie, and Maple-Nut Pie. All recipes appear on these pages.

EMERALD CRÈME PIE

A truly deluxe party pie, flavored with crème de menthe and crème de cacao.

1 envelope unflavored gelatin
2 tablespoons sugar
¾ cup boiling water
1 cup light cream*
¼ cup green crème de menthe
¼ cup white crème de cacao
1 package Whip 'n Chill Vanilla Dessert Mix
1 unbaked 9-inch Crumb Crust, using chocolate wafers (see page 28)

*Or use ½ cup heavy cream and ½ cup milk.

Mix gelatin with sugar. Add boiling water and stir until completely dissolved. Add cream, crème de menthe, and crème de cacao; blend well. Chill until very thick.

Then prepare dessert mix as directed on package. Add gelatin mixture and whip at medium speed 1 minute. If necessary, chill until mixture will mound—about 10 minutes. Spoon into crumb crust. Chill until firm—about 3 hours.

To make with extracts, prepare Emerald Crème Pie, increasing sugar to ⅓ cup and adding ½ cup milk with light cream; omit liqueurs. Blend ¾ teaspoon mint extract and ½ teaspoon brandy extract into prepared dessert. Tint filling with few drops green food coloring. Serve with Cocoa Fluff Topping.

Cocoa Fluff Topping. Combine ½ cup cold milk, ½ teaspoon vanilla, 1 envelope Dream Whip Whipped Topping Mix, 2 tablespoons sugar, and 2 tablespoons Baker's Cocoa in deep bowl with narrow bottom. Whip at high speed of electric mixer until topping will form peaks. Continue beating until topping is smooth and fluffy—about 2 minutes. Makes about 2 cups.

PUMPKIN PIE

With the flavor of a baked pie, this lightly spiced no-bake one is tops!

1 package Whip 'n Chill Lemon or Vanilla Dessert Mix
¼ cup sugar
1 teaspoon pumpkin pie spice
1 cup canned pumpkin
½ cup cold milk
¼ cup cold water
1 baked 9-inch Pie Shell, cooled (see page 28)

Combine dessert mix, sugar, and pumpkin pie spice. Blend in pumpkin, milk, and water. Whip at high speed of electric mixer 3 minutes. Pour into pie shell. Chill 3 hours or more. Garnish with pecan halves, if desired.

Pumpkin Chiffon Pie. Prepare Pumpkin Pie as directed. Before pouring into pie shell, beat 2 egg whites until foamy throughout. Add ¼ cup sugar, 2 tablespoons at a time, blending thoroughly. Continue to beat until egg white mixture will form soft rounded peaks. Then fold into prepared pumpkin mixture and carefully spoon into pie shell. Chill.

Make sure baked crusts are well cooled before pouring in the filling.

MAPLE-NUT PIE

Maple-flavored syrup and nuts suggest "sugarin' time" in New England.

1 package Whip 'n Chill Vanilla Dessert Mix
½ cup cold milk
⅓ cup cold water
⅓ cup Log Cabin Syrup
⅓ cup finely chopped nuts
1 unbaked 8-inch Crumb Crust, using graham crackers or vanilla wafers (see page 28)

In small, deep, narrow bowl, thoroughly blend dessert mix and milk. Whip at highest speed of electric mixer 1 minute—mixture will be very thick. Blend in water and syrup. Whip at high speed about 2 minutes. If necessary, chill until mixture mounds—about 10 minutes. Fold in nuts. Spoon into crust. Chill 3 hours or more. Garnish with whipped cream, chopped nuts, and a drizzle of syrup, if desired.

TRIPLE TREAT PIE

A chocolate layer, a coffee-flavored layer, and a mocha layer in one pie!

1 package Whip 'n Chill Chocolate Dessert Mix
1 baked 9-inch Crumb Crust, cooled (see page 28)
1 envelope Dream Whip Whipped Topping Mix
2 tablespoons sugar
1 tablespoon Instant Maxwell House Coffee
1 tablespoon cognac (optional)

Prepare dessert mix as directed on package. Measure 1 cup and set aside. Then spread remaining dessert evenly in bottom of crumb crust. Place in refrigerator. Then prepare topping mix as directed on package, adding sugar and coffee before whipping. Measure 1 cup and blend with reserved 1 cup prepared dessert. Blend cognac with remaining whipped topping and spread evenly over filling in crust. Top with remaining prepared whipped topping and dessert mixture. Chill 4 hours or more.

APPLESAUCE PIE

Lightly spiced lemon dessert blends deliciously with applesauce.

1 package Whip 'n Chill Lemon or Vanilla Dessert Mix
⅛ teaspoon cinnamon
⅛ teaspoon nutmeg
½ cup cold milk
¾ cup applesauce, chilled
1 teaspoon grated orange rind
1 unbaked 8-inch Crumb Crust, using gingersnaps (see page 28)

In small, deep, narrow bowl, combine dessert mix, cinnamon, and nutmeg. Blend in milk. Whip at highest speed of electric mixer 1 minute—mixture will be very thick. Blend in applesauce. Whip at high speed about 2 minutes. Blend in orange rind. Pour into crumb crust. Chill 2 hours or more. Garnish with prepared whipped topping or whipped cream and pieces of gingersnaps, if desired.

Fill dainty tart shells with prepared dessert, top with drained sliced fruit, and glaze with melted currant jelly.

APRICOT BAVARIAN PIE

A fluffy creamy pie studded with pieces of flavorful apricots.

1 can (1 lb. 1 oz.) whole peeled apricots, chilled
1 package Whip 'n Chill Vanilla Dessert Mix
¼ cup sour cream
⅛ teaspoon almond extract
1 baked 9-inch Pie Shell, cooled (see page 28)

Drain apricots, measuring 1 cup syrup. Pit and chop apricots. Prepare dessert mix as directed on package, using measured syrup instead of the milk and water. Blend in apricots, sour cream, and almond extract. Spoon into pie shell. Chill 4 hours or more. If desired, garnish with prepared whipped topping and a sprinkling of nutmeg.

BANANA CREAM PIE

An all-time favorite pie—this one made in minutes, ready to eat after chilling.

1 package Whip 'n Chill Vanilla Dessert Mix
Dash of cinnamon
½ cup cold milk
½ cup cold light cream
1 medium banana
1 baked 9-inch Pie Shell or Crumb Crust, cooled (see page 28)

In small, deep, narrow bowl, combine dessert mix and cinnamon. Then blend in milk. Whip at highest speed of electric mixer 1 minute—mixture will be very thick. Blend in cream and whip at high speed about 2 minutes. Slice banana into pie shell. Spoon on prepared dessert. Chill 4 hours or more. Garnish with prepared whipped topping and additional banana slices, if desired.

QUICK COCONUT CRUST

¼ cup butter, melted
2 cups Baker's Angel Flake or Premium Shred Coconut

Combine butter and coconut. Evenly press into an ungreased 8- or 9-inch pie pan. Bake at 300° for 20 to 30 minutes or until golden brown. Cool.

PIE SHELL

For one 8- or 9-inch pie shell

1¼ cups unsifted all-purpose flour*
½ teaspoon salt
½ cup shortening
3 tablespoons cold water (about)

*Or use 1⅓ cups sifted all-purpose flour.

Combine flour and salt. Cut in shortening with a pastry blender or 2 knives until mixture resembles coarse meal. Sprinkle in water, a small amount at a time, mixing lightly with a fork until all particles are moistened and cling together when pastry is pressed into a ball. (Amount of water varies with flour.) Cover and let stand a few minutes.

Roll pastry very thin. Fit into an 8- or 9-inch pie pan. Trim pastry 1-inch larger than pan, fold edge to form a standing rim, and flute. Prick pastry with a fork, especially around bottom curve of pan. Bake at 450° for 12 to 15 minutes, or until lightly browned. Cool pastry before filling.

Pastry scraps can be cut in fancy shapes, baked, and used as garnishes for smooth-topped pies.

CRUMB CRUST

For a 9-inch pie crust

1⅓ cups fine crumbs*
¼ cup sugar
¼ cup softened butter or margarine

*Graham crackers, vanilla wafers, zwieback, chocolate wafers, cinnamon-flavored graham crackers, gingersnaps, or shortbread cookies may be used.

Combine crumbs and sugar. Add softened butter and mix well. Press firmly with back of a spoon over bottom and sides of a 9-inch pie pan. Chill 1 hour before filling.

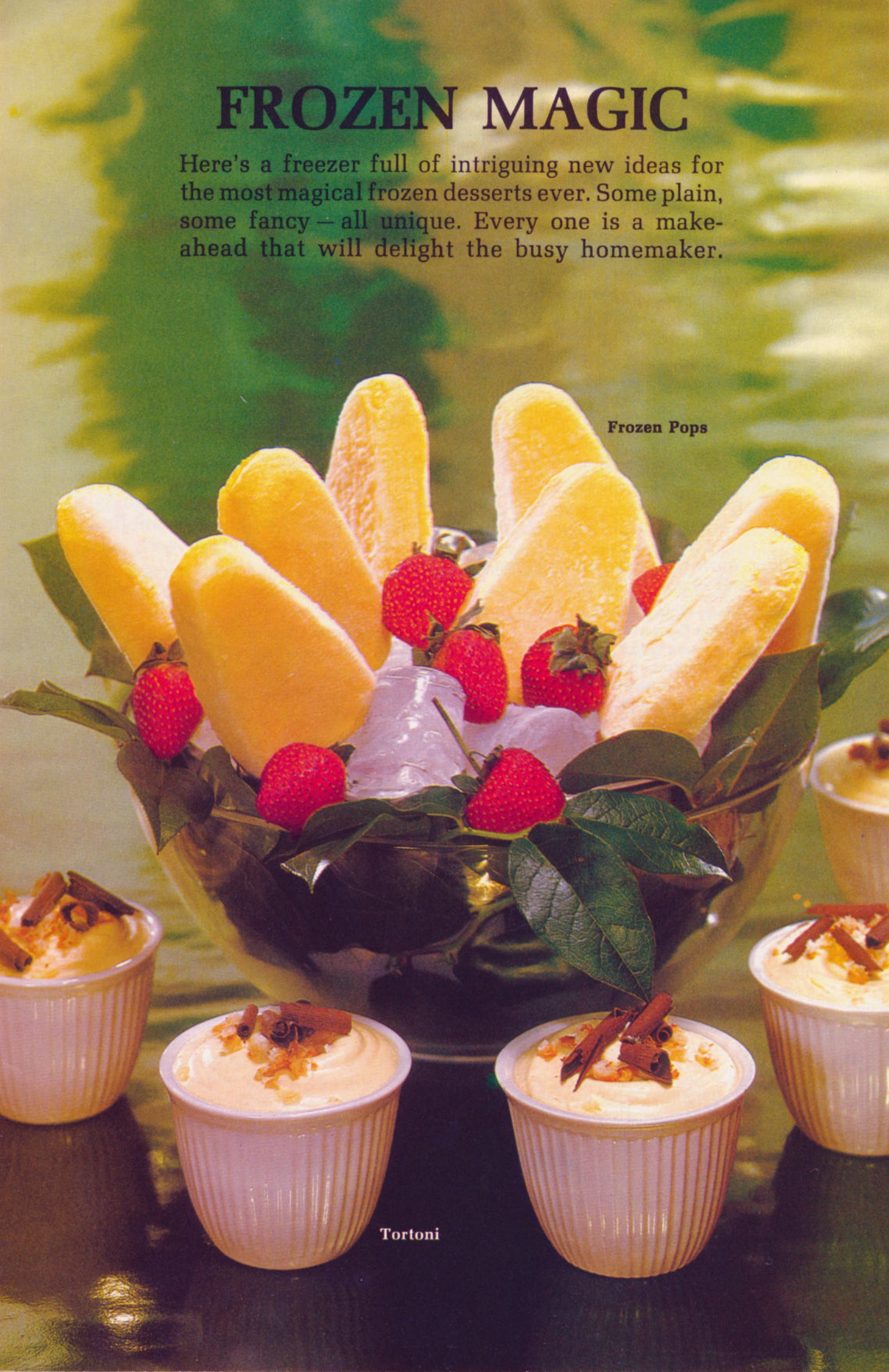
For a baked Crumb Crust, bake at 375° for 8 minutes. Cool before filling.

For 8-inch pie crust, use 1 cup crumbs, 3 tablespoons sugar, and ¼ cup softened butter or margarine. Follow directions for 9-inch crust.

An unbaked crumb crust will be difficult to cut unless it is well chilled.

FROZEN MAGIC

Here's a freezer full of intriguing new ideas for the most magical frozen desserts ever. Some plain, some fancy – all unique. Every one is a make-ahead that will delight the busy homemaker.



Frozen Pops

Tortoni

FROZEN POPS

A favorite treat for the children—made a no-whip way.

1 cup cold water
1 package Whip 'n Chill Lemon or Strawberry Dessert Mix
1 cup cold canned unsweetened pineapple juice

Gradually add water to dessert mix, stirring constantly until smooth. (Do not whip with mixer.) Add pineapple juice, stirring gently until well blended. Pour into frozen pop molds. Freeze 3 hours or more. Makes 6 to 8.

NOTE: Mixture may be poured into ice cube trays or 4-ounce paper cups. Freeze until almost firm. Then push sucker stick into center of each. Freeze until firm.

TORTONI

An idea borrowed from Italy—creamy smooth and almond flavored.

1 package Whip 'n Chill Vanilla Dessert Mix
2 tablespoons sugar
¼ teaspoon almond extract
Macaroon or coconut cookie crumbs and chocolate curls (optional)

Combine dessert mix and sugar; then prepare as directed on package. Add extract. Spoon into six individual custard cups or ½-cup paper soufflé cups. Sprinkle tops with crumbs and garnish with chocolate curls. Freeze 6 hours or longer. Makes 6 servings.

Most frozen desserts are easier to serve and eat if they are allowed to stand at least 15 minutes at room temperature. This is especially true of large molds.

MINT WHIP

Prepare 1 package Whip 'n Chill Vanilla Dessert Mix as directed. If necessary, chill until mixture mounds—about 10 minutes. Fold in ⅓ cup apple-mint jelly that has been broken into small pieces with a fork. Spoon into individual dishes. Freeze 3 hours or more. Makes 4 or 5 servings.

STRAWBERRY BOMBE

An elegant party dessert in two parts—one strawberry, the other vanilla.

1 package Whip 'n Chill Strawberry Dessert Mix
1 package (10 oz.) Birds Eye Strawberry Halves, thawed
¼ cup brandy or kirsch
2 tablespoons all-purpose flour
2 tablespoons sugar
⅛ teaspoon salt
1 cup milk
1 egg yolk, slightly beaten
½ teaspoon vanilla
1 package Whip 'n Chill Vanilla Dessert Mix
½ cup Baker's Angel Flake Coconut, toasted

Prepare strawberry dessert mix as directed on package, using thawed strawberries instead of water. Fold in brandy. Pour into 3-cup bowl. Freeze until firm enough to unmold—about 3 hours.

Meanwhile, combine flour, sugar, and salt in saucepan. Gradually stir in milk. Cook and stir over medium heat until mixture boils. Stir a small amount of hot mixture into egg yolk. Then return to saucepan; cook and stir 1 minute longer. Blend in vanilla. Place wax paper directly on surface; chill thoroughly.

Prepare vanilla dessert mix as directed on package, using chilled egg yolk mixture instead of water. Pour into 1½-quart bombe mold or bowl. Unmold strawberry dessert mixture and press into vanilla mixture. Freeze 8 hours or overnight. Unmold and sprinkle with toasted coconut. Makes 10 servings.

Cut commercial pound cake into narrow strips. Spread prepared dessert between two strips (see some of the Quick Additions on page 5). Freeze on baking sheets. Wrap and store. To serve, sprinkle with confectioners' sugar or pour on a sundae sauce.

VANILLA SWIRL

Add ⅓ cup chocolate syrup to 1 package prepared vanilla dessert mix. Gently stir to swirl syrup throughout. Freeze in a mold—6 hours or more, or in small dishes—4 hours or more. Serves 6.

BUTTERMILK SHERBET

A refreshing lemon perfection, especially after a hearty meal!

1 package Whip 'n Chill Lemon Dessert Mix
1 tablespoon sugar
1 cup cold buttermilk
½ cup cold water
1 tablespoon lemon juice
1 teaspoon grated lemon rind

Combine dessert mix and sugar in small, deep, narrow bowl. Thoroughly blend in ½ cup buttermilk. Whip at highest speed of electric mixer 1 minute —mixture will be very thick. Blend in remaining ½ cup buttermilk. Whip at high speed about 2 minutes. Then blend in water, lemon juice, and lemon rind. Pour into freezing tray and freeze 6 hours or more. Let stand at room temperature 15 minutes before serving. Makes 6 servings.

Freeze any favorite flavor prepared dessert and use it as the "à la mode" on melon, fruit cup, or other desserts.

FROZEN GARNISHES

Handy colorful garnishes to glamorize a plain dessert.

1 package Whip 'n Chill Dessert Mix (any flavor)
½ cup cold milk
½ cup cold water

Prepare dessert mix with milk and water as directed on package. If necessary, chill until mixture mounds—about 10 minutes. Place mixture in decorating tube with fancy tip or use a tablespoon to drop fancy-shaped garnishes or mounds onto wax paper-lined baking sheet. Make them high and about 2 inches in diameter. Freeze until firm—at least 30 minutes. To serve, lift garnishes from paper with a spatula and place on dessert. If a soft texture is desired, place garnish on dessert and let stand at room temperature for about 15 minutes. Makes 18 to 20 garnishes.

NOTE: To store any remaining garnishes, place in shallow pan and cover pan with transparent saran or aluminum foil. Keep frozen until ready to use.

SPUMONI

An Italian ice cream in three layers, two plain, one with cherries and nuts.

1 package Whip 'n Chill Vanilla Dessert Mix
¼ teaspoon vanilla
2 tablespoons chocolate syrup
¼ cup chopped maraschino cherries*
2 tablespoons coarsely chopped toasted almonds*

*Or use ¼ cup chopped candied fruits and ½ square chopped Baker's Semi-Sweet Chocolate.

Prepare dessert mix as directed on package. Add vanilla. If necessary, chill until mixture mounds – about 10 minutes. Measure ½ cup; set aside. Spoon half of the remaining prepared dessert into 6 small molds.

Combine chocolate syrup, cherries, nuts, and measured prepared dessert. Spoon into each mold. Top with remaining prepared dessert mix. Freeze 6 hours or more. Makes 6 servings.

NOTE: Mixtures may be spooned into a 1-quart mold. Freeze 8 hours or overnight.

CHOCOLATE MINT SUNDAE PIE

Minty chocolate filling is topped with a smooth chocolate glaze.

1 package Whip 'n Chill Chocolate Dessert Mix
1 package (3 oz.) cream cheese, softened
3 tablespoons white crème de menthe*
1 baked 8-inch Pie Shell, cooled (see page 28)
½ cup Baker's Semi-Sweet Chocolate Chips
2 tablespoons water

*Or use ¼ teaspoon mint extract.

Prepare dessert mix as directed on package. Gradually add cream cheese, beating after each addition. Blend in crème de menthe. Pour into pie shell. Freeze 6 hours or more.

Then melt chocolate chips over low heat, stirring constantly. Blend in water. Pour chocolate mixture onto center of pie. Very quickly spread to edges. Chill in refrigerator a few minutes to set glaze before serving or return to freezer. (If pie and glaze are frozen, allow pie to stand at room temperature 15 minutes before serving.)

Left to right, Fruited Sour Cream Freeze, Peachy Cream with raspberries, Petits Fours, Peppermint

FRUITED SOUR CREAM FREEZE

Lemon flavored and fruit filled—perfect as dessert or salad.

1 can (1 lb.) fruit cocktail
1 package Whip 'n Chill Lemon Dessert Mix
2 tablespoons sugar
1 cup sour cream
1 tablespoon lemon juice
1 teaspoon grated lemon rind

Drain fruit cocktail, reserving ½ cup syrup. Combine dessert mix and sugar; then prepare as directed on package, using reserved syrup instead of water. If necessary, chill until mixture will mound – about 10 minutes. Then blend in sour cream, lemon juice, lemon rind, and fruit cocktail. (Reserve some fruit for garnish, if desired.) Spoon into 9x5-inch loaf pan. Freeze 6 hours or more. Unmold. Garnish with reserved fruit and mint leaves, if desired. Let stand 15 minutes before serving. Makes 8 to 10 servings.

FOUR FLAVOR LOAF

Multicolored, multiflavored party dessert is sure to please all tastes.

1 package each Whip 'n Chill Chocolate, Lemon, Strawberry, and Vanilla Dessert Mix

Prepare each flavor dessert mix as directed on package. Then spoon, alternating flavors, into a 9x5-inch loaf pan. (Spoon any remaining dessert into dessert dishes.) Freeze overnight. Unmold. Garnish with strawberries, if desired. Makes about 12 servings.

Ribbon Loaf. Using 4 different flavors dessert mix, measure 2 cups of each prepared dessert and spread in layers in 9x5x-inch loaf pan. Chill after each layer is added. (Spoon any remaining dessert in dishes.) Freeze overnight.

Unmold. Garnish with fruit, if desired. Let stand 15 minutes before serving. Makes about 12 servings.

Leftover frozen desserts can be refrozen. Be sure to wrap them carefully.

Candy Igloo, Snack Time Sandwiches, Four Flavor Loaf, and Peachy Cream with peaches.

PETITS FOURS

Dainty little cakes, brightly decorated, to serve at your next "tea party."

½ cup sifted Swans Down Cake Flour
¼ cup sugar
½ teaspoon Calumet Baking Powder
¼ teaspoon salt
¼ cup Baker's Cocoa*
4 eggs, at room temperature
½ cup sugar
1 teaspoon vanilla
2 packages Whip 'n Chill Chocolate Dessert Mix
¼ cup sugar
1 cup cold light cream

*Or use 1 packet Baker's Redi-Blend Unsweetened Chocolate Flavor Product for Baking. Blend into batter before adding flour.

Sift flour with ¼ cup sugar, the baking powder, salt, and cocoa. Beat eggs in large mixing bowl until thick and light in color. Add ½ cup sugar, 1 tablespoon at a time, beating after each addition. Add flour mixture, one third at a time, and blend thoroughly after each addition. Add vanilla. Pour batter into a 15x10-inch jelly roll pan which has been greased, lined on the bottom with wax paper, and greased again. Bake at 350° for 18 to 20 minutes. Remove cake, invert on rack, and peel off wax paper. Cool thoroughly.

Combine dessert mix and ¼ cup sugar. Prepare as directed on the package, using light cream instead of water and reducing second whipping speed to medium. If necessary, chill until mixture mounds—about 10 minutes. Spread evenly over cake.

Freeze 4 hours or more. Cut into about 42 square or diamond shapes. Garnish each with whipped cream, chocolate glaze, maraschino cherries, coconut, chopped nuts, slivered almonds, jams, or preserves, as desired. Keep frozen until ready to serve. Makes about 42.

Freeze prepared dessert in cupcake liners which have been placed in muffin tins. Wrap individually to store. Just before serving, remove paper liners and roll sides in finely chopped nuts or cookie crumbs.

PEPPERMINT CANDY IGLOO

Beautifully browned meringue covers a peppermint-flavored mold.

2 packages Whip 'n Chill Vanilla Dessert Mix
½ cup crushed peppermint candy
4 egg whites
½ cup sugar
1 baked 9-inch chocolate cake layer

Prepare dessert mix as directed on package, reducing second whipping speed to medium. If necessary, chill until mixture will mound—about 10 minutes. Fold in candy. Spoon into 1½-quart bowl and freeze 6 hours or more or overnight.

Just before serving, beat egg whites until foamy throughout. Gradually add sugar, 2 tablespoons at a time, beating until blended. Continue to beat until meringue forms stiff peaks. Unmold dessert and place on top of cake layer. Then place on top of wooden board which has been covered with brown paper or aluminum foil. Completely cover dessert and cake layer with meringue. Bake at 500° for 3 to 5 minutes or until meringue is lightly browned. Immediately slip dessert off board onto serving platter and serve. Makes 10 to 12 servings.

PEACHY CREAM

An ice cream treat that can be made from fresh, frozen, or canned peaches.

1 pound peaches, peeled and sliced
½ cup sugar
2 teaspoons lemon juice
1 package Whip 'n Chill Vanilla Dessert Mix
¾ cup cold light cream
¼ teaspoon almond extract

Sprinkle peaches with sugar and lemon juice. Crush with masher, cover, and chill thoroughly.

Drain peaches, measuring ½ cup syrup. In small, deep, narrow bowl, thoroughly blend dessert mix and cream. Whip at highest speed of electric mixer 1 minute – mixture will be very thick. Blend in measured syrup. Whip at high speed about 2 minutes. Add almond extract. If necessary, chill until mixture will mound—about 10 minutes. Fold in peaches. Spoon into freezing tray and freeze 6 hours or more. If desired, garnish each serving with peach slices and just-thawed frozen raspberries. Makes 7 servings.

For frozen peaches, prepare Peachy Cream, using 1 package (12 oz.) Birds Eye Sliced Peaches, thawed, in place of the fresh peaches and omitting the sugar. Fold lemon juice and mashed peaches into prepared dessert mix.

For canned peaches, prepare Peachy Cream, using 1 can (1 lb.) sliced peaches, chilled, in place of the fresh peaches and omitting the sugar. Fold lemon juice and mashed peaches into prepared dessert mix.

SNACK TIME SANDWICHES

Keep them in the freezer, individually wrapped, for after-school treats.

1 package Whip 'n Chill Strawberry, Chocolate, or Vanilla Dessert Mix
1 package (14 oz.) chocolate-coated graham crackers

Prepare dessert mix as directed on package. If necessary, chill until mixture will mound—about 10 minutes. Then make sandwiches, spreading about 2 tablespoons dessert mixture between two chocolate-coated graham crackers. Freeze 3 hours or more. Remove sandwiches from freezer several minutes before serving. Makes 16 to 18.

PINEAPPLE FREEZE

Made with pineapple juice for lightness, served with red berries for brightness.

1 package Whip 'n Chill Vanilla Dessert Mix
1 cup cold canned pineapple juice
¼ cup cold water
1 package (10 oz.) Birds Eye Red Raspberries or Strawberry Halves, just thawed

In small, deep, narrow bowl, thoroughly blend dessert mix with ½ cup of the pineapple juice. Whip at highest speed of electric mixer 1 minute—mixture will

be very thick. Blend in remaining pineapple juice. Whip at high speed about 2 minutes. Blend in water and whip 1 minute longer. Spoon into 1-quart mold. Freeze 6 hours or more. Unmold. Serve with berries. Makes about 5 servings.

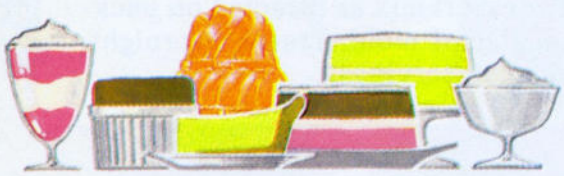
DESSERT SHELLS

Fill with fruit—fresh or frozen or with canned fruit pie filling.

1 package Whip 'n Chill Dessert Mix (any flavor)
½ cup cold milk
½ cup cold water

Prepare dessert mix with milk and water as directed on package. If necessary, chill until mixture will mound—about 10 minutes. Drop mixture onto wax paper-lined baking sheet, using about ⅓ cup at a time. With a spoon, make a depression in the center of each mound. Freeze 4 hours or more. Remove from wax paper. Fill just before serving. Makes about 9 shells.

Dessert Shells with Nuts. Prepare Dessert Shells, folding ¼ cup chopped pecans into prepared dessert before shaping and freezing.



BANANA FREEZE

Mashed bananas add their distinctive flavor, pineapple juice an accent.

1 tablespoon lemon juice
1 cup mashed bananas (about 2 or 3 fully ripe bananas)
1 package Whip 'n Chill Lemon Dessert Mix
2 tablespoons sugar
½ cup cold canned unsweetened pineapple juice

Add lemon juice to bananas and set aside. Combine dessert mix and sugar; then prepare as directed on package, using pineapple juice instead of the water. Stir in banana mixture. Pour into a 1-quart mold or 8x4-inch loaf pan. Freeze 4 hours or more. Unmold. Makes 8 servings.

LEMON TWIST

Prepare 1 package Whip 'n Chill Lemon Dessert Mix as directed, substituting 2 tablespoons lemon juice for 2 tablespoons of the water. Fold in ½ teaspoon grated lemon rind. Spoon into individual molds. Freeze 4 hours or more. Unmold. Makes 4 or 5 servings.

HIDDEN TREASURE PIE

A layer of jewel-bright fruit is concealed beneath a meringue.

1 package Whip 'n Chill Strawberry Dessert Mix
1 baked 9-inch Quick Coconut Crust or Pie Shell, cooled (see page 28)
1 package (10 oz.) Birds Eye Strawberry Halves, thawed
1 tablespoon cornstarch
3 egg whites
⅓ cup sugar

Prepare dessert mix as directed on package. Pour into pie crust. Freeze 6 hours or more. Then drain strawberry halves, reserving syrup. Blend cornstarch into syrup in saucepan. Bring to boil over medium heat, stirring constantly until syrup is thickened and clear. Stir in strawberries and bring to boil again. Remove from heat. Chill.

Just before serving, beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating thoroughly until well blended. Continue to beat until meringue will form stiff shiny peaks. Spoon chilled strawberry mixture over top of frozen pie. Then spread meringue over top of strawberries, carefully sealing meringue to edge of crust. Bake at 425° for 5 to 10 minutes or until meringue is delicately browned. Serve immediately. Makes 8 servings.

Raspberry Treasure Pie. Prepare Hidden Treasure Pie, using vanilla dessert mix instead of strawberry and preparing fruit topping as follows: Drain 1 package (10 oz.) thawed Birds Eye Red Raspberries, measuring syrup. Add water to syrup to make ¾ cup. Blend 1 tablespoon cornstarch into syrup in saucepan. Bring to boil, stirring constantly, until syrup is thickened and clear. Add raspberries and bring to boil again. Chill. Continue as directed above.

TRIPLE MOLD

Three-flavor masterpiece that can be made well ahead of serving day.

1 package Whip 'n Chill Strawberry Dessert Mix
1 package Whip 'n Chill Vanilla Dessert Mix
1 package Whip 'n Chill Chocolate Dessert Mix

Prepare strawberry dessert mix as directed on package. If necessary, chill until mixture mounds—about 10 minutes. With a spatula, spread mixture to line the inside of a 1½-quart mold; leave space in center. Place in freezer.

Prepare vanilla dessert mix as directed on package. If necessary, chill until mixture mounds—about 10 minutes. Spread evenly over strawberry mixture, leaving a space in the center. Return mold to freezer.

Prepare chocolate dessert mix as directed on package. Spoon into center of mold. Freeze overnight. Unmold. Makes 8 to 10 servings.

MIXED FRUIT FREEZE

Quick and easy to prepare; place in the freezer and forget until serving time.

1 can (8¾ oz.) fruit cocktail, chilled
1 package Whip 'n Chill Strawberry Dessert Mix

Drain fruit, measuring syrup. Add cold water to syrup to make ½ cup. Prepare dessert mix as directed on package, using measured syrup instead of milk. Place in individual molds or 1-quart mold. Freeze small molds 4 hours or more and large mold 6 hours or more. Unmold. Makes 4 or 5 servings.

HOLIDAY EGGNOG MOLD

Individual molds of delicately flavored dessert to serve with a custard sauce.

1 package Whip 'n Chill Vanilla Dessert Mix
¼ teaspoon nutmeg
½ teaspoon rum extract
Custard Sauce (see page 8)

Prepare dessert mix as directed on package, adding nutmeg to mix before whipping and adding extract after whipping. Pour into 4 or 5 small molds or custard cups. Freeze 4 hours or more. Unmold and serve with Custard Sauce. Makes 4 or 5 servings.

PINEAPPLE DESSERT

Crushed pineapple adds its distinctive flavor to vanilla or lemon dessert.

1 can (8½ oz.) crushed pineapple, chilled
1 package Whip 'n Chill Vanilla or Lemon Dessert Mix

Drain pineapple, measuring syrup. If necessary, add cold water to syrup to make ½ cup. Prepare dessert mix as directed on package, using measured syrup instead of water. If necessary, chill until mixture mounds—about 10 minutes. Then fold in pineapple. Pour into 1-quart mold. Freeze 6 hours or more. Unmold. Makes 5 or 6 servings.

TAFFY DESSERT

A light touch of mint and molasses do the flavoring trick here.

1 package Whip 'n Chill Vanilla Dessert Mix
1 tablespoon molasses
⅛ teaspoon mint extract

Prepare dessert mix as directed on package. Fold in molasses and mint extract. Pour into freezing tray and freeze 4 hours or more. Makes 4 or 5 servings.

Heat canned cherry pie filling, adding water to make of sauce consistency. Stir in brandy to taste. Serve over individual molds of frozen prepared dessert.

MAGICAL VARIATIONS

Whip 'n Chill offers limitless variations on the dessert theme. With a twist of the wrist, Whip 'n Chill can be easily transformed into delicious frostings, fillings and sauces to open a whole new world of dessert treats.

BIRTHDAY CAKE

Two-in-one celebration cake—the ice cream is built right in.

1 package Whip 'n Chill Dessert Mix (any flavor)
1 baked 8-inch cake layer
Confectioners' sugar
Easy Frosting (see page 42)

Prepare dessert mix as directed on package. Pour into wax paper-lined 8-inch layer pan. Freeze 4 hours or more.

Split cake layer horizontally in half. Coat sides with confectioners' sugar. Unmold frozen dessert. Place between layers. Frost top of cake. Decorate top with mounds of remaining frosting, by dropping from spoon or with small ice cream scoop. Decorate with crystallized flowers and arrange candle holders around outside edge, as desired. Freeze until ready to serve. Place and light candles. Makes 8 to 10 servings.

BUTTERFLY CUPCAKES

Perky cake wings perch on top of filled cupcakes.

18 white, yellow, or chocolate cupcakes
1 package Whip 'n Chill Dessert Mix (any flavor)
1 tablespoon granulated sugar
Confectioners' sugar

With sharp knife, remove a large cone-shaped piece from center of each cupcake. Combine dessert mix and granulated sugar; then prepare as directed on package. Spoon prepared dessert into each cupcake hollow. Split cone-shaped pieces or leave whole; stand on top of filling. Sprinkle with confectioners' sugar. Chill 1 hour or more. Makes about 2½ cups, enough for 18 cupcakes.

Fruited Butterfly Cupcakes. Prepare Butterfly Cupcakes, using lemon or vanilla dessert mix. Then add 1 package (10 oz.) Birds Eye Strawberry Halves, thawed and drained, or 1⅓ cups (13-oz. can) drained pineapple tidbits to prepared dessert before spooning into cupcakes. Replace cone-shaped pieces.

SUNNY SAUCE

Lemony no-cook sauce made to pour over a variety of cakes and puddings.

1 package Whip 'n Chill Lemon Dessert Mix
1 package (3 oz.) cream cheese, softened
2 cups unsifted confectioners' sugar
½ teaspoon grated lemon rind
½ teaspoon brandy extract (optional)

Prepare dessert mix as directed on package. Add cream cheese; whip until smooth. Add sugar, one cup at a time, blending until smooth. Stir in lemon rind and brandy extract. Chill 2 hours or more before using. For smoother sauce, stir before serving on spice cake, gingerbread, steamed puddings, or fruit desserts. Makes about 3½ cups.

These frostings and fillings are best prepared and eaten on the same day. Store all remaining portions in refrigerator.

MOCHA DREAM

Angel cake filled with fluffy dessert and cake cubes; chopped nuts add garnish.

1 baked 10-inch angel food cake
2 packages Whip 'n Chill Chocolate Dessert Mix
2 tablespoons sugar
2 tablespoons Instant Maxwell House Coffee
2 tablespoons chopped nuts

Invert cake onto serving plate. Remove center portion of cake, leaving only a 1-inch shell of cake around outside edge and a 1-inch layer on bottom. (See photo on back cover.) Cut removed cake into 1-inch cubes. Fill hole left in the bottom of cake shell with some of the cake cubes. Set remaining cubes aside. Combine dessert mix, sugar, and coffee; then prepare as directed on package, reducing second whipping speed to medium. If necessary, chill until mixture will mound — about 10 minutes. Fold remaining cake cubes into prepared dessert. Spoon into cake shell. Chill 4 hours or more. Garnish with chopped nuts. Makes 12 servings.

RASPBERRY NAPOLEONS

An easy-to-make version of the famous French pastry.

Pastry for two-crust 9-inch pie or 1 package pie crust mix, prepared
1 package (10 oz.) Birds Eye Red Raspberries, thawed
1 package Whip 'n Chill Strawberry Dessert Mix
1 tablespoon lemon juice
½ cup sifted confectioners' sugar
3 to 4 teaspoons water
Red food coloring

Roll pastry into 15x10-inch rectangle. Place on baking sheet. Cut 4 equal strips, 3¾ x10 inches. Prick pastry well with a fork. Bake at 450° for 10 to 12 minutes or until golden brown. Cool.

Drain raspberries, measuring syrup. Add cold water to syrup to make ½ cup. Prepare dessert mix as directed on package, using measured liquid instead of water. If necessary, chill until mixture will mound—about 10 minutes. Mash raspberries and fold into dessert mixture along with lemon juice. Spread three pastry strips with dessert mixture, using about 1 cup for each strip; stack one on top of the other. Then combine confectioners' sugar with enough water to make a smooth glaze. Spread over remaining strip. With a toothpick dipped in red food coloring, make two lengthwise lines on top of glazed strip. To give a rippled effect, run edge of knife in alternating directions across lines of coloring. Place on top of stacked layers. Chill 2 hours or longer. With quick strokes of a sharp knife cut into 6 pieces. Makes 6 servings.

VANILLA PASTRY CREAM

An especially good and easy-to-make filling for cream puffs and éclairs.

1 package Whip 'n Chill Vanilla Dessert Mix
1½ cups cold light cream
1 egg yolk
2 tablespoons sugar
⅛ teaspoon almond extract

In small, deep, narrow bowl, thoroughly blend dessert mix with ½ cup light cream. Whip at highest speed of electric mixer 1 minute—mixture will be very thick. Blend in remaining 1 cup light cream. Whip at high speed about 2 minutes. Combine egg yolk and sugar; beat until mixture is thick and lemon colored. Fold egg yolk mixture and almond extract into dessert mixture. Chill 1½ hours. For smoother filling, beat with a spoon before using. Makes about 3 cups or enough to fill 8 cream puffs or éclairs.

CREAM PUFFS AND ÉCLAIRS

¼ cup butter
½ cup boiling water
½ cup sifted all-purpose flour
2 eggs

Add butter to the water in saucepan and bring to a boil. Reduce heat; add flour all at once, stirring rapidly. Cook and stir until mixture thickens and leaves sides of pan—about 2 minutes. Remove from heat. Add eggs, one at a time, beating thoroughly after each. Then beat until mixture looks satiny and breaks off when spoon is raised.

For cream puffs, drop from tablespoon onto an ungreased baking sheet. For éclair shells, form 5x1-inch strips using a pastry tube. Bake at 425° for 45 minutes. Cool shells before filling. Makes 6 cream puff or éclair shells.

CHOCOLATE NUT TORTE

Four layers of delicious eating with sponge cake and chocolate filling.

1 package Whip 'n Chill Chocolate Dessert Mix
1 tablespoon sugar
½ cup chopped nuts
¼ teaspoon vanilla
2 commercial 7-inch sponge cake layers
½ cup orange juice

Combine dessert mix and sugar; then prepare as directed on package. Fold in nuts and vanilla. If necessary, chill until mixture mounds—about 10 minutes. Split cake layers in half horizontally to make 4 layers. Sprinkle each with the orange juice. Spread prepared dessert between layers and on top. Chill at least 3 hours. Garnish, as desired. Makes 6 to 8 servings.

BOSTON CREAM PIE

Creamy rich filling is sandwiched between two cake layers.

1 package Whip 'n Chill Vanilla Dessert Mix
1 cup cold light cream
½ teaspoon vanilla
2 baked 9-inch yellow cake layers

Prepare dessert mix as directed on package, using cream instead of milk and water. Add vanilla. If necessary, chill until mixture will mound—about 10 minutes.

Place one layer on serving plate. Cover with prepared dessert mixture, spreading evenly to edges. Top with remaining layer. Chill 1 hour or more. If desired, sprinkle top with confectioners' sugar, spread top with chocolate glaze, or serve in wedges with fudge sauce. Makes 10 to 12 servings.

RAINBOW CAKE

This pastel party dessert makes 16 servings.

1 baked 9-inch square yellow cake
1 package Whip 'n Chill Vanilla Dessert Mix
1 package Whip 'n Chill Chocolate Dessert Mix
2 drops red food coloring
2 drops green food coloring

Trim edges from cake and cut horizontally into 4 layers. Then cut crosswise to make 8 layers. Prepare vanilla dessert mix as directed on package. Prepare chocolate dessert mix as directed on package. Measure ½ cup vanilla dessert and blend in red food coloring. Measure another ½ cup vanilla dessert and blend in green food coloring. Measure ¾ cup chocolate dessert. Chill remaining dessert.

Place one layer on serving plate. Spread with ¼ cup of measured chocolate dessert. Top with second layer and spread with ¼ cup red-tinted dessert. Top with a third layer and spread with ¼ cup of green-tinted dessert. Continue to add layers and filling, ending with chocolate filling. Top with last layer and chill 15 minutes.

Combine chilled chocolate dessert with ¼ cup of vanilla dessert and use to frost top and sides of cake. Garnish with any remaining vanilla dessert. Chill 3 hours or more. To serve, cut in 8 slices; then cut crosswise. Serves 16.

STRAWBERRY LOAF

Four-layer extravagance—a showpiece for the buffet table.

1 baked 9-inch square white cake
1 package Whip 'n Chill Strawberry Dessert Mix
½ cup cold light cream
⅛ teaspoon almond extract
1 cup currant jelly

Trim edges from cake and cut horizontally in half. Then cut crosswise in half to make 4 layers. Prepare dessert mix as directed on package, using cream instead of water. Add almond extract. If necessary, chill until mixture will mound—about 10 minutes. Meanwhile, beat jelly lightly with a fork to break up. Spread ⅓ cup of the jelly between each layer. Frost top and sides with prepared dessert mix. Chill 3 hours or more. Garnish with fresh strawberries, if desired. Makes about 10 servings.

MOCHA FLUFF FROSTING

A light fluffy frosting to decorate any cake beautifully and tastefully.

1 package Whip 'n Chill Chocolate Dessert Mix
1 package (6¾ oz.) Jell-O Chocolate Instant Pudding
2 cups cold milk
⅓ cup sugar
2 tablespoons Instant Maxwell House Coffee
1 teaspoon vanilla
⅛ teaspoon salt

Combine all ingredients in small, deep, narrow bowl; blend at low speed of electric mixer. Gradually increase speed to high and whip until mixture will form soft peaks—about 3 to 6 minutes. Makes about 4 cups or enough to frost tops and sides of two 8- or 9-inch layers. Store frosted cake in refrigerator.

EASY FROSTING

This easy-to-make frosting can decorate a variety of cakes.

1 package Whip 'n Chill Dessert Mix (any flavor)
½ cup cold light cream

Prepare dessert mix as directed on package, using cream instead of water. If necessary, chill until mixture mounds—about 10 minutes. Makes 3 cups.

Angel Cake Garden. Bake or buy a 10-inch angel cake and frost with Easy Frosting and decorate sides with candy, as pictured.

Square Layer Cake. Bake two 8-inch square layers. Fill and frost sides of cake with Easy Frosting. Top with canned pie filling—cherry, strawberry, blueberry, or pineapple.

Heart-Shaped Cake. Bake two 8-inch layers. When cooled, place on plate or tray. Prepare Easy Frosting as directed, using strawberry dessert mix. Spread between layers. From one side of cake, cut out a wedge about 3½ inches wide and 3 inches deep. Place wedge at opposite end of cake to form point of heart. Cover top and sides with remaining frosting. Sprinkle center and edges of cake with tinted coconut as pictured, if desired.

Cupcakes. Frost 2 dozen cupcakes. Decorate with colored sugar, dragées, chocolate sprinkles, gumdrops, or other cake decorations.

INDEX

A collector's corner, 6, 7
Ambrosia dessert, 12
Angel cake garden, 42
Applesauce dessert, 4
Applesauce pie, 27
Apricot Bavarian pie, 28
Apricot soufflé, 19
Apricot whip, 12

Banana cream pie, 28
Banana freeze, 35
Bavarian cups, 18
Berries and cheese, 9
Berry duet, 9
Beverage (s),
  chocolate milk shake, 11
  eggnog milk shake, 11
  lemon milk shake, 11
  strawberry milk shake, 11
Birthday cake, 39
Black and white print, 7
Black bottom pie, 21
Boston cream pie, 41
Burnt sugar crème, 17
Butterfly cupcakes, 39
Buttermilk sherbet, 31
Butterscotch praline pie, 21

Cake (s),
  (also desserts using cake)
  angel, garden, 42
  birthday, 39
  Boston cream pie, 41
  butterfly cupcakes, 39
  chocolate nut torte, 40
  cupcakes, 42
  fruited butterfly cupcakes, 39
  heart-shaped, 42
  mocha dream, 39
  mock marble, 19
  petits fours, 33
  pineapple upside-down, 11
  rainbow, 41
  square layer, 42
  strawberry loaf, 41
  strawberry-peach pinwheel, 18
Calorie information, 2
Candy mint pie, 22
Caramelized nuts, 19
Cereal crunch topping, 5
Charlotte russe, 17
Cheesecake (s),
  chocolate, 14
  small, 14
  vanilla, 14
Chilling guide, 2
Chip whip, 5
Chocolate cheesecake, 14
Chocolate fleck dessert, 9
Chocolate loaf, 4
Chocolate milk shake, 11
Chocolate mint dessert, 10
Chocolate mint sundae pie, 31
Chocolate mousse, 19
Chocolate nut torte, 40
Chocolate parfait, 11
Chocolate peanut butter pie, 25
Chocolate pear pie, 25
Chocolate rice pudding, 11
Chocolate surprise, 7
Chocolate swirl pie, 25
Cinnamon whip, 5
Citrus duet, 9
Citrus treasure, 6
Cocoa fluff topping, 26
Cocoa smoothy, 12
Coconut fruit fluff, 19
Coconut ringed chocolate, 7
Cranberry crunch, 5
Cream cheese pie, 22
Cream puffs and éclairs, 40
Creamy apple pie, 22
Creamy whip, 4
Crumb crust, 28
Crusts for pies,
  crumb, 28
  pie shell, 28
  quick coconut, 28
Cupcakes, 42
Custard sauce, 8

Date whip, 5
Dessert shells, 35
Dessert shells with nuts, 35
Dessert supreme, 8
Double chocolate charms, 18
Double lemon pie, 24
Double strawberry, 7

Easy frosting, 42
Éclairs, cream puffs and, 40
Eggnog milk shake, 11
Eggnog whip, 5
Emerald crème pie, 26

Filling,
  vanilla pastry cream, 40
Four flavor loaf, 32
Freezing guide, 2
Frosting (s),
  easy, 42
  mocha fluff, 41
Frozen dessert (s),
  banana freeze, 35
  buttermilk sherbet, 31
  chocolate mint sundae pie, 31
  dessert shells, 35
  dessert shells with nuts, 35
  fruited sour cream freeze, 32
  garnishes, 31
  hidden treasure pie, 35
  holiday eggnog mold, 36
  lemon twist, 35
  mint whip, 30
  mixed fruit freeze, 36
  peachy cream, 34
  peppermint candy igloo, 34
  petits fours, 33
  pineapple dessert, 37
  pineapple freeze, 34
  pops, 30
  raspberry treasure pie, 35
  ribbon loaf, 32
  snack time sandwiches, 34
  spumoni, 31
  strawberry bombe, 30
  taffy dessert, 37
  tortoni, 30
  triple mold, 36
  vanilla swirl, 30
Frozen garnishes, 31
Frozen pops, 30
Fruit glazed pie, 23
Fruited butterfly cupcakes, 39
Fruited sour cream freeze, 32
Fruity cheese pie, 21

Garnishes, frozen, 31
Glazed pineapple pie, 23

Heart-shaped cake, 42
Heavenly lemon cream, 5
Heavenly mocha cream, 5
Heavenly strawberry cream, 5
Heavenly vanilla cream, 5
Helpful hints, 2
Hidden treasure pie, 35
Holiday eggnog mold, 36
Honey satin crunch, 8

Jeweled dessert, 7

Layered mincemeat pie, 25
Lemon-lime pie, 24
Lemon milk shake, 11
Lemon ribbon, 7
Lemon ripple, 15

Lemon twist, 35
Lime vanilla, 7

Maple-nut pie, 27
Marshmallow-capped chocolate pie, 22
Meringues, filled, 4
Milk shake (s),
chocolate, 11
eggnog, 11
lemon, 11
strawberry, 11
Mincemeat pie, 25
Mint whip, 30
Mixed fruit creamy whip, 4
Mixed fruit freeze, 36
Mocha dream, 39
Mocha fluff frosting, 41
Mocha pot de crème, 16
Mocha-vanilla layer pies, 24
Mocha whip, 5
Mock marble cake, 19
Molasses pudding, 8
Mousse, chocolate, 19

Napoleons, raspberry, 40
Neapolitan loaf, 15
Neapolitan swirl, 7
Nut loaf, 4
Nut whip, 5
Nutmeg whip, 5
Nutty chocolate, 6

Orange-flavor whip, 5
Orange soufflé, 16

Parfait (s),
chocolate, 11
collector's corner, 6, 7
Party loaf, 9
Peach supreme, 8
Peachy cream, 34
Peanut butter dessert, 12
Peanut butter pie, 25
Pear lime creamy whip, 4
Pear surprise, 15
Peppermint candy igloo, 34
Peppermint whip, 5
Petits fours, 33
Pie (s),
applesauce, 27
apricot Bavarian, 28
banana cream, 28
black bottom, 21
Boston cream, 41
candy mint, 22
chocolate mint sundae, 31
chocolate peanut butter, 25
chocolate pear, 25
chocolate swirl, 25
cream cheese, 22
creamy apple, 22
double lemon, 24
emerald crème, 26
fruit glazed, 23
fruity cheese, 21
glazed pineapple, 23
hidden treasure, 35
layered mincemeat, 25
lemon-lime, 24
maple-nut, 27
marshmallow-capped chocolate, 22
mincemeat, 25
mocha-vanilla layer, 24
peanut butter, 25
pineapple, supreme, 24
pumpkin, 27
pumpkin chiffon, 27
raspberry treasure, 35
snow-capped chocolate, 22
sparkling orange, 23
strawberry ice cream, 24
triple treat, 27
Pie shell, 28
Pineapple dessert, 37
Pineapple freeze, 34
Pineapple lemon creamy whip, 4
Pineapple pie supreme, 24
Pineapple upside-down "cake," 11
Pops, frozen, 30
Pot de crème, mocha, 16
Prune dessert, tangy, 10
Prune whip, 8
Pumpkin chiffon pie, 27
Pumpkin pie, 27

Quick additions, 5
Quick coconut crust, 28

Rainbow cake, 41
Raspberry napoleons, 40
Raspberry supreme, 8
Raspberry treasure pie, 35
Red and white duet, 9
Refrigerator loaf, 4
Ribbon loaf, 32
Rice pudding, 11

Sauce (s),
custard, 8
sunny, 39
Shells,
dessert, 35
dessert, with nuts, 35
Sherry almond crème, 18
Small strawberry soufflé, 14
Snack time sandwiches, 34
Snow-capped chocolate pie, 22
Soufflé (s),
orange, 16
small strawberry, 14
strawberry, 14
Sparkling orange pie, 23
Spumoni, 31
Square layer cake, 42
Strawberry bombe, 30
Strawberry dessert, tangy, 10
Strawberry ice cream pie, 24
Strawberry loaf, 41
Strawberry milk shake, 11
Strawberry-peach pinwheel, 18
Strawberry soufflé, 14
Strawberry sparkle, 6
Strawberry supreme, 8
Sunny sauce, 39

Taffy dessert, 37
Tangy prune dessert, 10
Tangy strawberry dessert, 10
Topping (s),
caramelized nuts, 19
cereal crunch, 5
cocoa fluff, 26
Torte, chocolate nut, 40
Tortoni, 30
Triple berry mold, 12
Triple citrus creamy whip, 4
Triple mold, 36
Triple treat pie, 27

Vanilla berry, 6
Vanilla cheesecake, 14
Vanilla crunch, 6
Vanilla pastry cream, 40
Vanilla swirl, 30

Zabaglione Americana, 14

ANGEL FLAKE, BAKER'S, BIRDS EYE, CALUMET, DREAM WHIP, GERMAN'S, GRAPE-NUTS, JELL-O, LOG-CABIN, MAXWELL HOUSE, MINUTE, POST, REDI-BLEND, SWANS DOWN, TANG, AND WHIP 'N CHILL ARE TRADEMARKS OF GENERAL FOODS CORPORATION.

Every Whip 'n Chill recipe is just plain delicious...

because Whip 'n Chill is delicious just plain!

Want another book?
One for a friend? A relative?
For every additional copy
just send 25¢ and the box tops from
two packages of Whip 'n Chill
with your name and address to:
Whip 'n Chill Recipe Book
Box 1479
Kankakee, Illinois 60901.

The one rich dessert light enough to eat every day. And so versatile, you'll want to.

MAGICAL
DESSERTS
WITH
Whip'n Chill®
DELUXE DESSERT MIX
A MAGNIFICENT COLLECTION
OF EXTRAORDINARY DESSERTS